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## *Food for the Soul*

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### **Peaches and Cream Cobbler Pie**

**Sweets**

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3/4 C all-purpose flour

1/2 t salt

1 t baking powder

1 3-oz package non-instant vanilla pudding

3 T butter, softened

1 egg

1/2 C milk

1 29-oz can sliced peaches, drained and syrup reserved

1 8-oz package cream cheese, softened

1/2 C sugar

cinnamon/sugar mixture

### **Instructions**

Preheat oven to 350 degrees. Grease sides and bottom of a 10 inch pie pan. In a medium mixing bowl, mix together flour, salt, baking powder and pudding mix. Mix in butter, egg and milk. Beat for about 2 minutes. Pour mixture into pie pan. Arrange the peach slices on top of the pudding mixture. In a small mixing bowl, beat cream cheese until fluffy. Add 1/2 cup sugar and 3 tablespoons reserved peach syrup. Beat for about 2 minutes. Spoon mixture over peaches to within 1 inch of pan edge. Mix together 1 tablespoon sugar and 1 teaspoon cinnamon, and sprinkle over the top. Bake for 30-35 minutes at 350 degrees until golden brown. Can be served warm, cold or at room temperature - I have tried them all and they all taste great!

*"For God so loved the world that He gave His only begotten Son, that whosoever believeth in Him should not perish, but have everlasting life," John 3:16*

--Lori Rose

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