



Award Winning Peaches and Cream Pie



Prep
30 m

Cook
40 m

Ready In
3 h 30 m

allrecipes!



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WALKER, MI 49544
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Recipe By: Debbi Borsick

"I am always asked for the recipe when I take this anywhere. Plus I won 5 blue ribbons and Best Pie of Show for this pie. It's a great pie."

Ingredients

- | | |
|---|---|
| 3/4 cup all-purpose flour | 1/2 cup milk |
| 1/2 teaspoon salt | 1 (29 ounce) can sliced peaches, drained and syrup reserved |
| 1 teaspoon baking powder | 1 (8 ounce) package cream cheese, softened |
| 1 (3 ounce) package non-instant vanilla pudding mix | 1/2 cup white sugar |
| 3 tablespoons butter, softened | 1 tablespoon white sugar |
| 1 egg | 1 teaspoon ground cinnamon |

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease sides and bottom of a 10 inch deep-dish pie pan.
- 2 In a medium mixing bowl, mix together flour, salt, baking powder and pudding mix. Mix in butter, egg and milk. Beat for 2 minutes. Pour mixture into pie pan. Arrange the peach slices on top of the pudding mixture.
- 3 In a small mixing bowl, beat cream cheese until fluffy. Add 1/2 cup sugar and 3 tablespoons reserved peach syrup. Beat for 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 top.
- 4 Bake in preheated oven for 30 to 35 minutes, until golden brown. Chill before serving.

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