

Award Winning Peaches and Cream Pie



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.

Prep: 30 mins
Cook: 40 mins
Additional: 2 hrs 20 mins
Total: 3 hrs 30 mins
Servings: 8
Yield: 1 - 10 inch pie



Ingredients

¾ cup all-purpose flour
½ teaspoon salt
1 teaspoon baking powder
1 (3 ounce) package non-instant vanilla pudding mix
3 tablespoons butter, softened
1 egg
½ cup milk
1 (29 ounce) can sliced peaches, drained and syrup reserved
1 (8 ounce) package cream cheese, softened
½ cup white sugar
1 tablespoon white sugar
1 teaspoon ground cinnamon

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease sides and bottom of a 10 inch deep-dish pie pan.

Step 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.

Step 3

In a small mixing bowl, beat cream cheese until fluffy. Add ½ 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.

Step 4

Bake in preheated oven for 30 to 35 minutes, until golden brown. Chill before serving.

Nutrition Facts

Per Serving: 370 calories; protein 5.5g; carbohydrates 53.8g; fat 15.2g; cholesterol 66.7mg; sodium 422.2mg.