

**Peaches N' Cream**  
**By William G Tyson**  
**Statesboro, GA**  
**Furnished by Jessie Filipi**

¾ cup self-rising flour  
¼ teaspoon salt  
1 (3 -1/8 ounce) package vanilla pudding (not instant)  
1 egg  
¾ cup milk  
Vegetable cooking spray  
1 (29-ounce) can sliced peaches, drained (reserve juice)  
2 (8-ounce) package cream cheese  
6 tablespoons peach juice  
1 cup sugar

Preheat oven to 350 degrees. In a medium bowl, combine first 5 ingredients and mix until smooth. Pour batter into a 9-inch baking pan or dish coated with vegetable spray. Place peaches over the batter. In a separate bowl, cream together cheese, peach juice and sugar. Spoon mixture over peaches and spread to cover peaches completely. Bake for 35 minutes. Cool at least 45 minutes before serving.

Yield 12 servings