



GHOSTWOOD PEACHES AND CREAM PIE





INGREDIENTS

- 1 1/2 fresh peaches, pitted, peeled (if desired) and sliced 1/4 inch thick. Use frozen if you can't find fresh, just let them thaw and drain.
- 1/4 c sugar
- 1/4 c GHOSTWOOD

Base:

- 1 (3.4 OUNCE) cook and serve vanilla pudding mix (not instant)
- 3/4 cup all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/4 c milk
- 1/4 c GHOSTWOOD
- 3 tbsp butter, softened
- 1 egg

Cream Cheese Layer:

- 1 - 8 ounce cream cheese, softened
- 1/2 c white sugar
- 3 tbsp milk

Cinnamon Sugar:

- 1 tbsp white sugar
- 1 tsp cinnamon

DIRECTIONS

1. In a bowl, toss together the peaches, 1/4 cup sugar and 1/4 cup GHOSTWOOD. Let sit and stir occasionally while you gather all other ingredients. The longer they sit, the better they will taste.
2. Preheat oven to 350 degrees. Coat the bottom and sides of a 10-inch deep dish pie pan with cooking spray.



3. For the Base, in a mixing bowl, mix together pudding mix, flour, baking powder and salt. Add in milk, GHOSTWOOD, butter and egg. Beat for 2 minutes. Pour mixture into pie pan.
4. Peach layer, using a slotted spoon, arrange the peach slices in a single layer on top of the pudding mixture.
5. For the Cream Cheese layer, in a small mixing bowl, beat cream cheese until fluffy. Add 1/2 c sugar and 3 tbsp milk. Beat until creamy. Spoon mixture over peaches to within 1 inch of pan edge.
6. For the Cinnamon Sugar, mix together 1 tbsp sugar and 1 tsp cinnamon, sprinkle over top. It may seem like a lot, but it is perfect when baked.
7. Bake in preheated oven for 30 to 35 minutes, until golden brown, Chill completely (at least 4 hours, be sure to do this so you will get a nice, pretty slice). Slice and serve with whipped cream or vanilla bean ice cream.