

PATRICIA'S BLUEBERRY ANGEL CAKE

Chasity Whitaker

1 angel food cake
**1 (8 oz.) pkg. cream
cheese**
1½ c. sugar
9 oz. Cool Whip
1 can blueberry pie filling
8 oz. sour cream
1¼ c. powdered sugar

Mix cream cheese, sugar, Cool Whip, sour cream, and powdered sugar together until smooth. Slice angel food cake to make 2 layers. Fill between layers and top and sides. Pour pie filling over top. Refrigerate.

PEACH CAKE

*Sally Mahoney
Medical Records*

1 yellow cake mix
1 large can sliced peaches
12 oz. Cool Whip

Bake the cake in a 9x13 inch pan and let it cool. Drain juice off peaches and put both in fridge to cool. Punch holes in top of cake and pour in peach juice. Cut peach slices in bite-size pieces; mix in Cool Whip and spread over top of cake.

PEACHES AND CREAM CHEESE PIE

Bobbie Vining

Crust:

¾ c. flour
1 egg
1 tsp. baking powder
3 Tbsp. melted butter
½ tsp. salt
**1 small box instant vanilla
pudding**

Mix all together and press in pie pan.

Cut up 5 to 6 peaches and ½ cup of sugar to make syrup. Save 3 tablespoons of juice. Put peaches in pie crust.

Mix:

8 oz. cream cheese
½ c. sugar
3 Tbsp. peach juice

Mix all together. Put on top of peaches. Sprinkle top with cinnamon and sugar. Bake at 350° for 30 to 40 minutes.