

PATRICIA'S BLUEBERRY ANGEL CAKE

Chasity Whitaker

1 angel food cake **9 oz. Cool Whip**
1 (8 oz.) pkg. cream **1 can blueberry pie filling**
cheese **8 oz. sour cream**
1½ c. sugar **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 **12 oz. Cool Whip**
1 large can sliced peaches

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

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 **3 Tbsp. peach juice**
½ c. sugar

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