



## Peaches and Cream Bars

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PREP TIME

20 min



COOK TIME

30 min

### Ingredients

- 1 8-ounce can crescent rolls, seamless
- 1 8-ounce package cream cheese
- 1/2 cup sugar
- 1/4 teaspoon almond extract
- 1 can LUCKY LEAF® Premium Peach Fruit Filling & Topping
- 1/2 cup flour
- 1/4 cup brown sugar
- 3 Tablespoons butter, cold
- 1/2 cup walnuts, almonds or pecans

### Directions

#### Step 1

Preheat the oven to 375 degrees. Unroll the crescent rolls and press into a lightly greased 9x13 baking dish. Bake for 5 minutes and cool completely.

#### Step 2

Beat the cream cheese, sugar, and extract until smooth. Smooth over the crust and spoon the Lucky Leaf Peach Pie filling over the sweetened cream cheese.

#### Step 3

Whisk together the flour and brown sugar then cut in the cold butter to form a grainy crumb. It helps to use your fingers in this process. Toss in your choice of nuts and sprinkle over the peach pie filling.

#### Step 4

Bake for 25 minutes or until the edges are brown and toasty. Cool on a wire rack before cutting.

#### Step 5

Serve warm and eat with a fork, or refrigerate and eat with your fingers.