

at 375 for 20 minutes. Add milk and butter to a boil. Add remaining ingredients. Spread over warm cake.

OOEY-GOOEY BUTTER BARS

1 beaten egg	2 eggs
1 cube melted butter (1/2 c.)	1 (8-oz.) pkg. cream cheese
1 yellow cake mix	1 lb. powdered sugar

Mix the beaten egg, melted butter and cake mix. Press into a 9 x 13-inch cake pan. Beat the 2 eggs, cream cheese and powdered sugar until smooth. Spread over crust. Bake at 350° for 35 to 40 minutes. Cut into bars.

DIANE'S PEACHES AND CREAM BARS

1 (8-oz.) tube refrigerated crescent rolls	1 (21-oz.) can peach pie filling
1 (8-oz.) pkg. cream cheese, softened	1/2 c. flour
1/2 c. sugar	1/4 c. packed brown sugar
1/4 tsp. almond extract	3 T. cold butter
	1/2 c. sliced almonds

Unroll crescent roll dough into one large rectangle. Press into the bottom and slightly up the sides of a greased 9 x 13-inch baking pan; seal perforations. Bake at 375° for 5 minutes. Cool completely on rack. Beat the cream cheese, sugar and almond extract until smooth. Spread over

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