

PEACHES CREAM CHEESE PIE —

① 3/4 cup flour

1 tsp baking powder

1/2 tsp salt

1/4 teas nutmeg

1/4 cup vanilla pudding mix (WATKINS)

1/3 cup sugar

3 tablesp softened butter

1 egg

1/2 cup milk

1 can sliced peaches

drained, reserve juice

or desired fruit

② 1 package cream cheese softened

1/3 cup sugar

1/2 tsp vanilla

3 tbls reserved juice

*strawberries
cherry pie*

③ 1 tbls sugar

1/2 tsp. cinnamon

Grease 9" or 10" pie pan. Combine first 9 ingreds in bowl. Beat 2 mins. Pour in prepared pan. Place drained peaches over, keeping them 1/2" away from edge of pan.

Combine cheese cream & next 3 ingreds. Beat 2 mins. Spoon over peaches keeping away from edge. Combine sugar & cinnamon, sprinkle over pie.

Bake 350 - 30-35 mins. Cool at room temperature.

Keep in fridge. 10 servings

CROUTADES

Elsie

12 slices day old bread, no crust.

Brush both sides with butter melted.

Bake in muffin tins 350 - 15 - 20 mins.

Filling: $\frac{1}{4}$ cup margarine
 1 onion chopped
 1 tin mushrooms, stems & pieces
 1 garlic clove

Saute.

Add flakes of ham, or chicken, sprinkle 3 tbsp. flour

add 1 cup milk gradually, salt & pepper, dash of

cayenne - 1 tsp lemon juice,

Heat until thick. Fill shells, bake 15 mins 350.

Freezes well.