

Peach Delight

Ingredients

1 stick plus 1 tbsp. margarine
1 cup self-rising flour
1 cup chopped pecans
1 ½ cups sugar
5 tbsp. cornstarch
1 small box peach jello
1 ½ cups water
8 oz. cream cheese (softened)
1 ½ cups confectioner's sugar
8 oz. cool whip
4 cups peaches peeled and sliced
Cinnamon and nutmeg to taste

Instructions

1. Preheat oven to 350°F. Melt 1 stick margarine in 9 x 13 dish. Add flour and pecans; press into bottom of dish. Bake 10-12 minutes. Let cool.
2. Combine water, jello, cornstarch, and sugar in saucepan over medium. Heat, bring to a boil and cook 2-3 minutes. Set aside to cool.
3. Peel and slice peaches. Sprinkle with cinnamon and nutmeg to taste.
4. Whip together cream cheese, cool whip, and confectioner's sugar.
5. Layer cool whip mixture over crust; add peach slices, then pour jello mixture over peaches. Refrigerate for several hours before serving.