

Mac's Pride Layered Peach Dessert

INGREDIENTS:

- 1 1/3 cups all-purpose flour
- 1/2 cup brown sugar
- 1 stick butter or margarine, melted
- 1/2 cup chopped pecans
- 1 12-ounce carton frozen whipped topping, thawed
- 1 8-ounce package cream cheese
- 3 cups powdered sugar
- 1 cup sugar -- (to sweeten sliced peaches)
- 1 tablespoon cornstarch
- 1 3-ounce package peach flavored gelatin
- 1 cup boiling water
- 1 quart McLeod Farms peaches, peeled and sliced

PREPARATION:

Combine first 3 ingredients; add nuts. Press mixture in bottom of a 13x9x2-inch baking dish. Bake at 350° for 18 - 20 minutes. Cool on wire rack.

Combine cream cheese and powdered sugar; beat at medium speed with an electric mixer until light and fluffy. Fold whipped topping into cheese mixture; spread over crust and set aside.

Dissolve cornstarch in water until thick; add gelatin. Chill gelatin mixture to consistency of unbeaten egg white. Arrange peach slices over cheese mixture. Spoon gelatin mixture over peach slices; cover and chill until firm. Yield: 12 to 15 servings.

Recipe Courtesy of McLeod Farms, www.macspride.com.