

Posted on 17 February 2013 by Joyce

Easy Peach Cake



Ingredients

1 packet of white or yellow cake mix 1/3 cup of butter 2 eggs 1 tin of peaches 1 8oz packet of Philadelphia Cheese 1/3 cup caster sugar 1 teaspoon vanilla essence

Preparation

- 1 Heat oven to 180 degrees, grease a 9x13 cake tin
- 2 Mix the cake mix, butter and one of the eggs (beaten) together, till just crumbly, put half of this mix in the cake tin and bake for only 10 minutes.
- 3 Cut up the peaches and spread them on the half baked base
- 4 Beat together the Philly cheese, sugar, the remaining egg and vanilla until smooth
- 5 Spread this over the peaches, then sprinkle over the top of this, the rest of the cake mix
- 6 Bake for 30 minutes.
- 7 Chill and serve in slices with cream or ice cream.

Cooks Note