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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