

## **Peach Cheesecake Bars**

2 cups ripe peaches  
2 teaspoons cinnamon and sugar, mixed  
2 ¼ cups all-purpose flour  
1 ½ cups powdered sugar  
1 cup butter, cold  
1 (8-oz) package cream cheese, softened  
1 (14-oz) can sweetened condensed milk  
1 egg  
2 teaspoons vanilla

Preheat oven to 350°F. Peel and thinly slice peaches. Place in bowl and toss with cinnamon/sugar mixture. Let fruit set.

In large bowl, mix flour and powder sugar. Cut the cold butter into the mixture. Reserve 2 cups for topping. In a 9x13-inch ungreased baking dish, press remaining mixture and bake for 15 minutes.

Beat the cream cheese until fluffy, then slowly add the condensed milk, baking until smooth. Add egg and vanilla.

Place peaches and juice on baked crust. Top with cream cheese mixture. Sprinkle reserved crumb mixture over the top. Bake 30-35 minutes or until the top is slightly brown. Chill and cut into squares.