Super Easy Peach & Cream Cheese Slice

Ingredients

- 100g butter, softened
- ¼ cup sugar
- 2 eggs
- 1 ½ cup self-raising flour
- ½ cup desiccated coconut
- ¼ cup milk

Topping:

- 2 x 410g can Wattie’s Peaches Sliced in Light Syrup, well drained
- 250g pottle cream cheese
- ¼ cup sugar
- 1 egg

Method

1. Put the butter, sugar, eggs, flour, coconut and milk into a food processor and process until blended.

2. Spread into a greased and lined 20 x 30cm slice tin.

3. Arrange half the Wattie’s Peach Slices randomly on top.

4. Blend the cream cheese, sugar and egg together in the food processor and pour over the top. Place remaining peach slices on top.

5. Bake at 190°C for approximately 30 minutes until golden and well rise.

6. Serve with natural or Greek yoghurt or ice-cream.