

Summer Blueberry and Peach Pie

Ingredients

1 225 gm package fat-free cream cheese
2 tablespoons sugar
1-teaspoon vanilla extract
1 1/2 cups blueberries
1 short pastry piecrust
Water
2 cups (4 medium) peeled and sliced fresh peaches
1 (4-serving) vanilla pudding mix
1/2 cup whipped cream



Method

In a medium bowl, stir cream cheese with a spoon until soft. Add sugar and vanilla extract. Mix well to combine. Gently fold in blueberries. Spread mixture evenly onto pie crust. Place 1/4 cup water and peaches in blender. Cover and process on high until mixture is smooth add enough water to mixture to make 1 1/2 cups liquid. In a medium saucepan, combine dry pudding mix and blended peach mixture. Mix well to combine. Cook over medium heat until mixture thickens and starts to boil, stirring often. Remove from heat. Place saucepan on a wire rack and allow to cool for 10 minutes. Spoon pudding mixture evenly over cream cheese mixture. Refrigerate at least 2 hours. Cut into 8 servings. When serving, top each piece with 1 tablespoon whipped cream.

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