

Peachy Fruit Pizza

1 package yellow cake mix
1/2 cup butter or margarine, slightly softened
1/4 cup packed brown sugar
1 tsp. cinnamon
1 cup sour cream
1 egg
1 can (29 oz.) sliced peaches, drained and patted dry
1/2 cup finely chopped nuts, if desired

1. Heat oven to 350 degrees. Mix cake mix, butter, brown sugar, and cinnamon in a large bowl with a spoon until crumbly. Reserve 1 cup of the crumbly mixture. Press remaining crumbly mixture in bottom and sides of an ungreased 12 inch pizza pan or in the bottom only of a 13 X 9 X 2 inch pan.
2. Beat sour cream and egg with spoon until blended. Carefully spread this over the crumbly mixture in the pan. Top with peaches. Sprinkle with the reserved crumbly mixture. Top with the nuts.
3. Bake 35 to 40 minutes or until the topping is light golden brown and the center is set. Cool completely (about 1 hour). Drizzle with Cinnamon Glaze:

1/2 cup powdered sugar
1/8 teaspoon cinnamon
2 teaspoons milk

Mix all ingredients until glaze is the consistency of thick syrup. Stir in additional milk, if needed. Store covered in the refrigerator.

** You may also substitute 2 medium apples, thinly sliced, for the peaches. Bake 38 to 42 minutes.