

## Crispy Creamy Summer Fruit

- 1 pkg **TSG Summer Fruit Crisp Mix**
- 6 Tbsp butter, melted
- 1 lb peaches or nectarines (about 4)
- 1 pkg **TSG Tropical Coconut Cheeseball Mix**
- 1 pkg (8 oz) cream cheese, softened

1. Preheat oven to 350°F.
2. Combine both packets of summer fruit mix in a medium bowl; drizzle with butter. Mix well and sprinkle over bottom of a 9-inch square glass baking dish; do not pat down. Bake 15 minutes only. Cool completely.
3. Thinly slice peaches; there should be 2 to 2-1/2 cups. Toss with 2 Tbsp tropical coconut seasoning. Evenly distribute over cooled crust in baking dish.
4. In a small bowl, combine remaining tropical coconut seasoning packet and softened cream cheese; stir until smooth. Spread over fruit. Sprinkle with tropical coconut topping. Cover and refrigerate at least 3 hours or overnight.
5. Use a metal pie server or spatula to serve. With the edge of the spatula (or a sharp knife), cut one square, slide spatula under to remove and place on dessert plate. Continue for remaining servings.

**Makes 9 servings**