

# Peach Icebox Cake

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## Servings: 16

*2 cups plain Greek yogurt  
1 can (14 ounce)  
sweetened condensed milk  
1 container (8 ounce)  
whipped topping, thawed  
1 teaspoon ground  
cinnamon  
1/2 teaspoon almond  
extract  
1 box cinnamon graham  
crackers  
1 can (21 ounce) peach pie  
filling*

## Preparation Time: 20 minutes

### Bake Time: 1 hour

Line a 9x13-inch baking dish with parchment paper.

In a large bowl, mix together the yogurt and sweetened condensed milk.

Fold in the whipped topping. Stir in the cinnamon and almond extract. Set aside.

Place a layer of the cinnamon graham crackers over the parchment paper.

Top with one-third of the whipped topping mixture. Dot with one-third of the peach pie filling.

Continue the layers, ending with the peach filling. Cover.

Chill for one hour before serving.

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Per Serving (excluding unknown items): 77 Calories; 3g Fat (32.8% calories from fat); 2g Protein; 12g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 26mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fat; 1 Other Carbohydrates.