

Amaretti-Peach Cheesecakes







DESSERT

Ingredients

	1 teaspoon almond e	xtract
	15 amaretti cookies	divided

- 0.8 cup peach pie filling
- 0.3 cup flour all-purpose
- 0.5 cup cup heavy whipping cream sour reduced-fat
- 0.8 cup sugar

Equipment

bowl

	oven		
	knife		
	wire rack		
	blender		
	aluminum foil		
	ziploc bags		
	muffin liners		
	rolling pin		
	measuring cup		
Di	rections		
	Preheat oven to 32		
	Place 12 foil muffin cup liners in muffin cups.		
	Place an amaretti cookie, rounded side up, into each liner.		
	Combine cream cheese, sour cream, and sugar in a large bowl; beat with a mixer at medium speed until light and fluffy.		
	Lightly spoon flour into a dry measuring cup; level with a knife.		
	Add flour and extract to cream cheese mixture; beat at low speed until well blended. Spoon about 1/4 cup batter over each amaretti cookie.		
	Bake at 325 for 27 minutes or until set. Cool completely on a wire rack (a slight indention will form).		
	Place peach pie filling in a small bowl; cut peaches into small pieces using kitchen shears or a knife. Spoon about 1 tablespoon peach filling onto each cheesecake.		
	Place remaining 3 cookies in a zip-top plastic bag. Seal bag; crush cookies with a rolling pin.		
	Sprinkle cookies evenly over cheesecakes.		
Nutrition Facts			
	PROTEIN 4.28% FAT 11.07% CARBS 84.65%		

Properties

Nutrients (% of daily need)

Calories: 110.01kcal (5.5%), Fat: 1.39g (2.14%), Saturated Fat: 0.67g (4.21%), Carbohydrates: 23.94g (7.98%), Net Carbohydrates: 23.52g (8.55%), Sugar: 18.72g (20.8%), Cholesterol: 3.35mg (1.12%), Sodium: 30.86mg (1.34%), Alcohol: 0.11g (100%), Alcohol %: 0.32% (100%), Protein: 1.21g (2.42%), Selenium: 1.3µg (1.86%), Vitamin B1: 0.03mg (1.74%), Vitamin B2: 0.03mg (1.69%), Fiber: 0.42g (1.66%), Calcium: 14.66mg (1.47%), Folate: 5.82µg (1.45%), Iron: 0.25mg (1.38%), Manganese: 0.02mg (1.15%), Phosphorus: 10.67mg (1.07%)