



## Amaretti-Peach Cheesecakes

READY IN



45 min.

SERVINGS



12

CALORIES



110 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 15 amaretti cookies divided
- ☐ 0.8 cup peach pie filling
- ☐ 0.3 cup flour all-purpose
- ☐ 0.5 cup heavy whipping cream sour reduced-fat
- ☐ 0.8 cup sugar

### Equipment

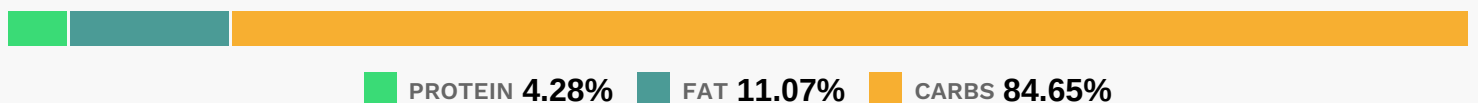
- ☐ bowl

- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ muffin liners
- ☐ rolling pin
- ☐ measuring cup

## Directions

- ☐ 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 indentation 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



## Properties

Glycemic Index:12.09, Glycemic Load:10.16, Inflammation Score:-1, Nutrition Score:0.85217391958703%

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%)