



Cream Cheese Pie Topped with Peaches and Blackberries

READY IN



45 min.

SERVINGS



8

CALORIES



562 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 pint blackberries fresh
- ☐ 10 ounces shortbread cookies
- ☐ 8 ounces cream cheese room temperature
- ☐ 0.3 cup jam melted
- ☐ 3 large peaches pitted peeled sliced
- ☐ 0.8 cup powdered sugar
- ☐ 0.5 cup butter unsalted melted

- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup whipping cream

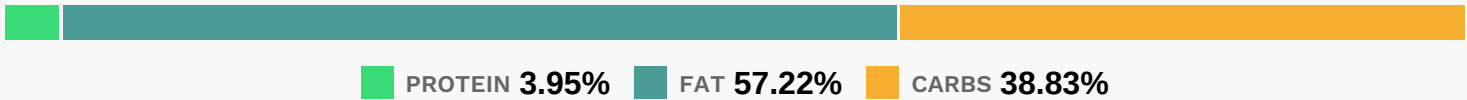
Equipment

- ☐ bowl
- ☐ oven
- ☐ pie form

Directions

- ☐ Preheat oven to 325°F. Butter 10-inch-diameter glass pie dish. Blend butter and extract in medium bowl.
- ☐ Mix in crumbs. Press crumb mixture over bottom and up sides of prepared dish.
- ☐ Bake crust until just golden, about 8 minutes. Cool crust completely.
- ☐ Blend cream cheese in processor until smooth.
- ☐ Add sugar, cream, vanilla extract and almond extract and blend until very smooth, occasionally scraping down sides of bowl.
- ☐ Spread filling in prepared crust. Refrigerate until filling is firm, about 2 hours. (Can be prepared 1 day ahead. Cover and keep refrigerated.)
- ☐ Arrange peach slices around edge of pie. Arrange blackberries in center.
- ☐ Brush warm jam lightly over fruit to glaze. Refrigerate pie up to 3 hours.

Nutrition Facts



Properties

Glycemic Index:26.41, Glycemic Load:21.47, Inflammation Score:-8, Nutrition Score:11.388695597649%

Flavonoids

Cyanidin: 60.38mg, Cyanidin: 60.38mg, Cyanidin: 60.38mg, Cyanidin: 60.38mg Pelargonidin: 0.27mg, Pelargonidin: 0.27mg, Pelargonidin: 0.27mg, Pelargonidin: 0.27mg Peonidin: 0.12mg, Peonidin: 0.12mg, Peonidin: 0.12mg, Peonidin: 0.12mg Catechin: 25.15mg, Catechin: 25.15mg, Catechin: 25.15mg, Catechin: 25.15mg Epigallocatechin: 0.74mg, Epigallocatechin: 0.74mg, Epigallocatechin: 0.74mg Epicatechin: 4.29mg, Epicatechin:

4.29mg, Epicatechin: 4.29mg, Epicatechin: 4.29mg Epigallocatechin 3–gallate: 0.6mg, Epigallocatechin 3–gallate: 0.6mg, Epigallocatechin 3–gallate: 0.6mg, Epigallocatechin 3–gallate: 0.6mg Kaempferol: 0.3mg, Kaempferol: 0.3mg, Kaempferol: 0.3mg Myricetin: 0.4mg, Myricetin: 0.4mg, Myricetin: 0.4mg, Myricetin: 0.4mg Quercetin: 2.55mg, Quercetin: 2.55mg, Quercetin: 2.55mg, Quercetin: 2.55mg

Nutrients (% of daily need)

Calories: 562.12kcal (28.11%), Fat: 36.39g (55.98%), Saturated Fat: 19.33g (120.8%), Carbohydrates: 55.56g (18.52%), Net Carbohydrates: 50.86g (18.5%), Sugar: 33.81g (37.56%), Cholesterol: 75.94mg (25.31%), Sodium: 232.5mg (10.11%), Alcohol: 0.26g (100%), Alcohol %: 0.14% (100%), Protein: 5.65g (11.3%), Manganese: 0.58mg (29.2%), Vitamin A: 1324.93IU (26.5%), Vitamin C: 16.14mg (19.56%), Fiber: 4.7g (18.79%), Vitamin K: 19.64µg (18.71%), Vitamin E: 2.76mg (18.39%), Vitamin B2: 0.26mg (15.05%), Folate: 52.17µg (13.04%), Vitamin B1: 0.16mg (10.98%), Vitamin B3: 2.12mg (10.61%), Selenium: 7.12µg (10.17%), Copper: 0.2mg (10.08%), Iron: 1.75mg (9.75%), Phosphorus: 95.27mg (9.53%), Potassium: 271.54mg (7.76%), Calcium: 67.43mg (6.74%), Magnesium: 26.43mg (6.61%), Vitamin B5: 0.59mg (5.88%), Zinc: 0.84mg (5.58%), Vitamin B6: 0.08mg (4.16%), Vitamin D: 0.45µg (3.01%), Vitamin B12: 0.11µg (1.84%)