

Peaches 'N Cream Cheesecake Cupcakes



Prep Time: 30 minutes, **Cook Time:** 45 minutes, **Yield:** 18 to 20 cupcakes

Peach Mango Topping:

- 2 cups peeled, chopped fresh ripe peaches
- 1/3 cup sugar
- 2-1/2 tablespoons cornstarch
- 1/2 cup mango juice

Combine 1 cup peaches, mango juice, sugar & cornstarch in a medium saucepan. Cook & stir over medium heat until mixture bubbles & thickens. Cool for 10 minutes, then add the remaining peaches. Set aside.

Cheesecake:

- 5 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 1 cup sugar

Preheat oven to 300 degrees F. Combine all cheesecake ingredients in a mixing bowl & beat on medium speed with electric mixer until smooth. Place paper baking cups into muffin tins and fill cups 2/3 full with cheesecake batter. Bake for 40 minutes.

Sour Cream Filling:

- 1 cup sour cream
- 3 tablespoons sugar
- 1 teaspoon vanilla extract

Mix sour cream filling ingredients in a small mixing bowl using a spoon. When the cupcakes sink in the middle, place a scant tablespoon of sour cream mixture in the middle of each one. Place back into the oven for 5 more minutes. Remove from oven and cool.

When cool, spoon about 2 tbs. of Peach Mango topping over the top of the sour cream filling on each cupcake and refrigerate.

WORKING TOGETHER WOULD BE PEACHY!

If you or someone you know is considering a move, call me for a FREE No-Obligation Market Analysis.

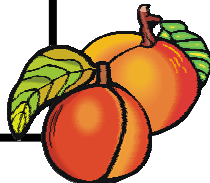
I can bake you up a sweet transaction.

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