

PEACH COBBLER

cheesecake cups



5 waffles



1 hour

INGREDIENTS

Peach Cobbler:

- 8 large fresh peaches; peeled, pitted and cut.
- 1 TBSP lemon juice
- 1/3 cup brown sugar
- 1/3 cup granulated sugar
- 2 tsp corn starch
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg

Cheesecake filling:

- 1 block cream cheese
- 1 cup whipping cream
- 2 tsp vanilla extract
- 1/4 cup + 2 TBSP sugar

Crust & Topping:

- 1 1/2 cups all-purpose flour
- 1/2 cup pecan pieces
- 1/3 cup brown sugar
- 1/3 cup granulated sugar
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup butter; melted

DIRECTIONS

- Preheat the oven to 425°F

- Prepare the Peaches:

Add peaches to a pot with boiling water for 3 minutes, and transfer them to an ice bath for 3 minutes.

Remove from the ice bath and peel the skin. Cut, remove the core, and cut into smaller pieces.

Place peach pieces in a bowl, add lemon juice, and stir. In a separate small bowl; mix together the sugars, cornstarch, cinnamon, and nutmeg.

Stir in the mixture until the peaches are coated, pour into an ungreased baking dish and bake for 10 minutes, then remove from the oven.

- Prepare crust, topping & filling:

Add whipping cream, 1 tsp vanilla extract, and 2 tbsp of sugar into a mixer and whip until stiff peaks form. Set aside. In a separate bowl, mix together cream cheese, 1 tsp vanilla extract, and 1/4 cup of sugar until smooth.

Add whipped cream to the cream cheese mixture and fold together until just combined. In a medium mixing bowl, whisk flour, pecans, sugars, baking powder, and salt together. Next mix cooled butter into the flour mixture and blend until the mixture becomes crumbly.

- Assemble Cups:

1.- 1/4 Cup of crust into a plastic cup, press down gently with a spoon to pack the crust. Keep 1 cup of crust crumbs for topping.

2.- Next, add 1/2 cup of cream cheese mixture into the cup, smooth with a spoon. *Divide leftover mixture into cups

3.- Add 1/4 Cup of Peach Cobbler on top of the Creamcheese. Sprinkle with crumbs for topping.

4.- Close the containers with a lid and place in the refrigerator for 3 hours or overnight.