

Cheesecake-Stuffed Peaches and Mini Tarts

(recipe from Better Homes and Gardens)



Ingredients

- 6 peaches, halved and pitted
- 1/4 c butter, melted
- 3 Tbsp. cinnamon-sugar
- 1 8-oz. pkg. cream cheese, softened
- 1/2 c sugar
- 1 egg
- 1 1/2 t. vanilla

Directions

1. Preheat oven to 350°F. Line a 15x10x1-inch baking pan with parchment paper; set aside. Trim a very thin slice from the round side of each peach half so halves stand flat on the baking pan. Dip peach halves in melted butter to coat. Arrange peach halves, cut sides up, in prepared pan. Sprinkle cut sides of peaches with cinnamon-sugar; set aside.
2. In a medium mixing bowl beat cream cheese with a mixer on medium speed until smooth. Add sugar, egg yolk, and vanilla. Beat until combined. Spoon cream cheese mixture into peach centers.
3. Bake, uncovered, about 30 minutes or until lightly browned and softened. Serve warm or at room temperature.
4. For remainder of filling: fill paper lined muffin cups (about 6) with a vanilla wafer or cookie/cracker of choice. Fill cup 3/4 with cream cheese mixture, bake about 20 minutes or until set.
5. Cool. Top with sweetened sour cream, favorite fruit filling or both.