

SNICKERDOODLE CHEESECAKE CUPCAKES

INGREDIENTS

CRUST

- 5 T Butter **OR** Margarine (unsalted) (melted)
- 1 C Graham crackers (approx. 7 sheets) (pulverized)
- 1 t Cinnamon (ground)
- 1/4 t Salt

FILLING

- 2 Cream cheese (8 oz packages) **OR** Neufchatel
- 3 Eggs (large)
- 3/4 C Sugar **OR** Coconut sugar
- 1 T Vanilla extract
- 1 Lemon (only using zest)
- 1/2 C Greek yogurt (full fat) **OR** sour cream
- 1 T Cinnamon (ground)

TOPPING

- 2 T Butter **OR** Margarine (unsalted)
- 4 Peaches (large) (diced) (about 3 cups)
- 2 T Sugar **OR** Coconut sugar
- 1 t Vanilla extract
- 1 T Bourbon **OR** whiskey **OR** water



DIRECTIONS

- 1 Pre-heat oven to 325 F & line a cupcake pan with with 12 cupcake liners & set it aside
- 2 Combine all the crust ingredients in a bowl & mix well
- 3 Divide mix evenly & press into cupake liners & then chill them in the refrigerator
- 4 Beat the cream cheese with an electric hand mixer on low until all the lumps are gone
- 5 Add in eggs one at a time & beat on low until creamy
- 6 Then add in sugar & beat on low until creamy & then add the remaining filling ingredients
- 7 Beat on low just until combined & then pour evenly into cupcake tins
- 8 Set pan on a foil-lined roasting pan & fill it 1/2 way with water to make a water bath
- 9 Bake for 20-30 minutes until cheesecake is set but still jiggles a little
- 10 Cool on a wire rack & then refrigerate for at least two hours or overnight
- 11 When close to serving, melt the butter in a large saute pan & add the peaches
- 12 Stir while cooking until soft (5 min.) & remove from heat & add remaining ingredients
- 13 Return to heat & cook (5-10 minutes) until peaches are soft & sauce is thick
- 14 Carefully remove cupcakes from the liners & top with warm compote

