

Peaches 'N Cream Cheesecake Cupcakes

Yield 18-20 Cupcakes

Ingredients

Peach Mango Topping:

- 2 cups peeled, chopped fresh ripe peaches
- 1/2 cup mango juice
- 1/3 cup sugar
- 2 1/2 tablespoons [cornstarch](#)

Directions

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

Cheesecake:

3 (8-ounce) packages [cream cheese](#), softened

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 and 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 1 1/2 to 2 tablespoons of Peach Mango topping over the top of the sour cream filling on each cupcake and refrigerate.