

Appetizers

Peachy Cream Cheese Appetizers

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 24

Preparation Time: 30 minutes

Start to Finish Time: 40 minutes

2 cans Pillsbury Crescent Recipe Creations refrigerated seamless dough sheet

2 packages (3 oz each) cream cheese, cut into 24 pieces

1 jar (12 oz) Smucker's peach preserves

2 tablespoons shallots, finely chopped

1 medium lime, grated and juiced

1/2 teaspoon McCormick's chili powder

1/2 teaspoon McCormick's ground cumin

2 tablespoons fresh cilantro, chopped

Preheat the oven to 350 degrees.

Unroll one dough sheet. Press into a 12x8-inch rectangle. Cut the dough sheet into 12 squares. Repeat with the remaining dough sheet.

Place one dough square in the bottom and up the side of each of twenty-four ungreased regular-size muffin cups, letting the points of the dough extend over the edge of the cup.

Place one piece of cream cheese in the bottom of each cup.

Bake 12 to 17 minutes or until golden brown.

Meanwhile, in a 1-quart saucepan, add the peach preserves, shallots, two teaspoons of lime juice, chile powder and cumin. Mix well. Cook over medium-low heat for 8 to 10 minutes, stirring occasionally, or until thoroughly heated. Remove from the heat. Stir in the cilantro.

Remove the cups from the pans and place on a serving platter. Immediately spoon about one teaspoonful of peach sauce over the cream cheese in each cup. Sprinkle each cup with lime peel.

Serve warm with the remaining sauce.

Per Serving (excluding unknown items): 69 Calories; 7g Fat (86.1% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 57mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.