

Peaches and Cream Cheesecake Crumble

- Prep Time 20 min
- Total Time 50 min
- Servings 12

- 1 pouch (1 lb 1.5 oz) Betty Crocker™ sugar cookie mix
- 1/2 cup butter, melted
- 1 package (8 oz) cream cheese, softened
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 6 fresh peaches, peeled, pitted and cut into 1/2-inch slices (about 6 cups)
- 1 teaspoon ground cinnamon



1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. In large bowl, stir together cookie mix and melted butter until crumbly. Set aside.
3. In small bowl, beat cream cheese, 1/4 cup of the sugar and the vanilla until smooth. Set aside.
4. In large bowl, toss peaches with remaining 1/4 cup sugar and the cinnamon. Distribute peaches evenly in baking dish. Spoon tablespoonfuls cream cheese mixture randomly over peaches. Sprinkle with cookie mixture.
5. Bake 30 to 35 minutes or until crumble topping is golden brown. Serve warm. Cover and refrigerate any remaining cobbler.