

## **Peach Cheesecake**

2 pkts. Knox® Gelatin  
1/2 cup cold water  
16 oz. can lite peaches, reserve liquid  
8 oz. pkg. fat-free cream cheese  
2 pkts. sugar substitute

In blender, sprinkle gelatin over water; let stand 2 minutes.

Meanwhile, in small pan, bring reserved juice to a boil. Add to blender until gelatin is dissolved, about 2 minutes. Add peaches, cream cheese and sugar substitute to taste. Blend until smooth. Pour into cupcake or mini-muffin paper cups. Chill until firm. Garnish with peach if desired. Makes 6 servings.

Nutrition information per serving: calories 56; protein 3 grams; fat 1 gram; sodium 35 mg