

No Bake Peach Cheesecake

Peaches – Peaches – Who's got some peaches? I do! And lots – So here is another idea to use some of them in a new way!
Peach Cheesecake –



Here's how you do it...

What you need:

- Pre-made Graham Cracker crust
- 3 medium peaches
- 1 $\frac{1}{2}$ – 8oz package of cream cheese – room temperature
- 2 cups sugar, plus 2 Tablespoons
- 1 cup sour cream – room temperature
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon ground nutmeg

- 1 cup frozen topping (I used the extra creamy) – thawed



How to Do it:

Fill a 3 quart saucepan with water and bring to a boil. Remove from heat. Drop the peaches in and let sit for about 2 minutes, blanching them. Remove with a slotted spoon and cool. After the peaches have cooled, you will be able to simply slide the skin off.



Carefully cut the peaches in half and remove the pit.



Slice one half and cover with the 2 Tablespoons of sugar. Cover and refrigerate.



Chop the remaining peaches, setting aside $\frac{1}{2}$ of one peach. Add another half of a peach to a saucepan with 1 cup of sugar and $\frac{1}{4}$ cup of water. Bring to a boil and dissolve the sugar. Allow to cool while preparing the cheesecake. This will be the syrup for the top of the cheesecake.



In a mixing bowl, cream together the cream cheese and 1 cup of sugar.



In a blender, blend the remaining 2 $\frac{1}{2}$ peach halves with $\frac{1}{2}$ cup sour cream, the vanilla and the nutmeg.



Add the peach mixture to the cream cheese and gently mix. Fold in $\frac{1}{2}$ cup of the whipped topping and the chopped peach half that were set aside. Mix well, but gently.

Pour the filling into the crust, cover, and chill 4-5 hours or overnight.



Go back to the syrup. Simmer for about 10-15 minutes, until it begins to reduce and becomes the consistency of syrup. Cool and then chill until you are ready to complete the cake.



To complete the cake, mix the remaining $\frac{1}{2}$ cup of sour cream and $\frac{1}{2}$ cup of whipped topping. Spread over the top of the cheesecake.

Put the syrup on top in streaks and swirls. I put it in a squeeze container with a small hole in top.



Top with the sliced peaches and serve!

