

Peaches and Cream Cheesecake



Pastry Crust

- 1 package Yumee Yumee Dreamees mix
- 2 tablespoons granulated sugar
- 1/3 cup butter, cold
- 3 tablespoons milk

Filling

- 1 (15 ounce) can sliced peaches in juice
- 2 (8 ounce) packages cream cheese, softened
- 1/2 cup granulated sugar
- 5 eggs
- 1/2 teaspoon vanilla extract

Glaze

- 1 (15 ounce) can sliced peaches in juice
- 1 1/2 tablespoons cornstarch
- 3 tablespoons cold water

Topping

- 1 (16 ounce) container heavy whipping cream
- 1/4 teaspoon vanilla extract
- 2 tablespoons granulated sugar

In a large bowl, combine Yumee Yumee Dreamees mix and sugar, mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Stir in milk, mix well until dough is just moistened. Form dough into a ball. Press dough into the bottom and 1 1/2 to 2 inches up sides of an ungreased non-stick 8 inch springform pan. Chill.

Drain peaches for filling and reserve juice. In a food processor, puree 1 cup sliced peaches. Set aside. Reserve all remaining peach slices.

In a large bowl, beat cream cheese. Add sugar and beat until mixture is light and fluffy. Add eggs one at a time, mixing well after each addition. Add vanilla and pureed peaches to cream cheese mixture. Mix well. Pour mixture over prepared crust. Bake cheesecake at 350 degrees for 50 to 55 minutes, or until center of cheesecake is firm to touch. Allow cheesecake to cool to room temperature and chill for 6 to 8 hours before serving.

For glaze, drain peaches, reserve juice, and set aside peach slices. In a small saucepan, combine reserved juice from both cans of peaches. Cook over medium heat until bubbly. Combine cornstarch and water. Mix until smooth. Stir cornstarch mixture into peach juice and return to a boil. Stir until slightly thickened. Chill glaze before pouring over cheesecake.

For whipped topping, beat heavy whipping cream and vanilla until soft peaks form. Gradually add sugar to whipping cream.

To serve cheesecake, remove sides from springform pan. Spread chilled glaze over top of cheesecake, top with reserved peach slices, and garnish with whipped cream.

Serves 12

Cook's Note: *Electric mixer required for filling and topping.* Peach glaze and peach slices must be kept cold prior to use.