

# Glazed Fresh Peach Cheesecake

## **Crust**

1 ½ cups crushed gingersnap cookies

1 Tbsp sugar

½ cup finely chopped walnuts

1 Tbsp brown sugar

6 Tbsp melted butter

Preheat oven to 325 degrees. Combine all ingredients in a bowl and mix well. Press into bottom of 9-inch springform pan. Bake in over for 10 minutes and remove from over to cool. Do not turn off oven

## **Filling**

1 cup of fresh peaches, peeled and sliced

4 large eggs

½ cup sugar

1 tsp vanilla extract

½ cup brown sugar

½ cup sour cream

4 (8oz) packages of cream cheese, softened

1 ½ Tbsp cornstarch

Puree peaches until smooth, divide in half. In bowl, beat cream cheese on low/medium speed until smooth. Gradually add both sugars and continue beating on low. Add eggs one at a time and beat until well incorporated. Beat in extract, sour cream, half of pureed peaches, and stir in cornstarch. Stir mix with wooden spoon in folding motion to remove excess air bubbles. Pour mixture into pan on top of prepared crust. Wrap the outside of the pan halfway up the side with foil and place in a hot water bath in a large baking pan. Bake for about one hour or until set. Turn off oven, leave cheesecake in over with door ajar for at least half an hour. Remove from oven and cool until cool enough to cover and refrigerate.

**Glazed topping**

½ cup sugar

¼ cup water

¼ cup brown sugar

2 cups of fresh peaches, peeled and sliced

1 ½ tsp cornstarch

½ tsp lemon juice

Whisk sugars, cornstarch, and water together in saucepot over medium heat and bring to a slow boil. Gently fold in reserved peach puree and fresh peach slices. Bring mixture back to a slow boil, stirring constantly; reduce heat and simmer 1 to 2 minutes, until sauce is thickened and translucent. Stir in lemon juice, remove from heat and cool. Refrigerate until cool.

Remove cheesecake from pan and place on serving plate. Arrange peach glaze decoratively on top with some sauce dripping down the sides.