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Roasted Peach Cheesecake

Prep time: 60 min, active

Servings: 12

Nothing says summer like perfect, ripe, luxurious peaches. When you've had your fill of straight-from-the-tree goodness, these sophisticated yet family-friendly roasted peach rings will fill your kitchen with aromas of fruity summer, caramel and sweet vanilla. For a special summer evening, peaches make for a dramatic appearance while beautifully rounding off the sweet and tart, custardy flavor of the filling. Using our lactose-free organic cream cheese and sour cream, this elegant cheesecake is every bit as rich and satisfying as it looks. This recipe uses a 10" springform pan.

Submitted by Helen Lentze

Ingredients

For fruit:

4 large, semi-ripe peaches

1 Tbsp. vanilla extract

1 Tbsp. brown sugar

1 tsp. water

For crust:

2 1/4 cups finely ground graham cracker crumbs (use gluten-free option if desired)

1/2 cup Green Valley Creamery Lactose-Free Butter, melted

For filling:

4 tubs (8 oz.) Green Valley Creamery Lactose-Free Cream Cheese

5 eggs

3/4 cup sugar

1 cup Green Valley Creamery Lactose-Free Sour Cream

2 Tbsp. freshly squeezed lemon juice

1 tsp. vanilla extract

1 Tbsp. powdered sugar (decoration)

Instructions

Roast peaches:

1. Preheat oven to 400°F and position rack in the center. Line a large cookie sheet with parchment paper, set aside. In a small bowl, mix vanilla extract, brown sugar and water with a fork until the mix looks like thick, brown syrup.
2. In horizontal direction, slice peaches in half. Remove pit and cut off (again horizontally) two, half-inch slices, discarding the end piece. Gently place the peach rings on the cookie sheet and generously coat the tops with the sugar-vanilla syrup.
3. Bake for 25 minutes, then turn slices over. Brush with syrup again and bake other side for another 15 minutes, until peaches brown, caramelize and sizzle at the edges. Gently remove the skins. Set aside to cool. Keep oven on, and reduce temperature to 350°F.

Make crust:

1. Line inside of a 10-inch springform with parchment paper, bottom only. Wrap outside with thick tin foil, set aside. Blend cracker crumbs and oil until just combined. Fill mix into the prepared springform and press the crumb mix firmly into the form. Bake until crust is fragrant and begins to brown, about 7-8 minutes.

Make filling and bake:

1. In a large bowl, gently combine cream cheese and sugar with a hand mixer on lowest setting. Add eggs, one at a time, until just combined. Add sour cream, lemon juice and vanilla extract. Pour 1/3 of the filling into warm crust. Arrange half of the roasted peaches on filling. Pour remaining filling on top.
2. Place cheesecake on a cookie sheet and bake for 1 hour, until edges are golden brown the middle is just set. Turn oven off and leave cheesecake in for another 45 minutes. Remove from oven, let cool and refrigerate for at least 4 hours.
3. Before serving, use a thin knife to loosen edges, remove cake from pan and transfer to platter. Decorate the top with the remaining half of the peach slices, and sprinkle the edges with powdered sugar.