

No Bake Peach Cheesecake



Ingredients

2 cups frozen peach slices, thawed

2 cups very cold heavy whipping cream, divided

16 oz. cream cheese, softened to room temperature

2/3 cup sugar

1 cup peach nectar

30 to 40 ladyfinger cookies

1 oz. gelatin powder

1/2 cup boiling water

Favorite fresh and/or canned fruit for garnish

Fresh mint (optional)

Directions

1. Place a medium bowl and whisk in the freezer. While these are chilling, dice thawed peaches and set aside.

2. Remove bowl and whisk from freezer. Pour cold heavy whipping cream into the chilled bowl and whisk until soft peaks form. Set aside.
3. Place cream cheese in a medium bowl. Add sugar and whisk until well blended. Spoon half of the whipped cream into the mixture. Use a rubber spatula to stir until well combined and a thick pudding consistency has been reached. Fold in diced peaches and set aside. Cover, then refrigerate remaining whipped cream.
4. Pour peach nectar into a small bowl. Dip each ladyfinger quickly into the nectar. Line the cookies upright along the inside edge and on the bottom of a 9-inch springform pan. Set aside remaining nectar.
5. Use a rubber spatula to spoon peachy pudding mixture into the springform pan, evenly spreading it out so that it is level. Lift the pan a few inches above the work surface, then gently tap it on counter to smooth out mixture and release any air bubbles. Place in fridge.
6. Sprinkle gelatin over remaining nectar and wait five minutes. Add boiling water and stir slowly for one minute. Let set for 15 minutes to cool.
7. Remove cake from fridge. Holding a large spoon (face down) over the cake, slowly pour the lukewarm gelatin mixture over the back of the spoon, letting it run down onto the cake. Continue until the cheesecake mixture is completely covered.
8. Refrigerate for one hour. When time has elapsed and glaze has set, remove the cake from the fridge. Carefully remove the outer ring of the springform pan, leaving the cake on the bottom portion of the pan. Cover with remaining whipped cream. Top with fruit and fresh mint, if desired. Serve immediately. Enjoy!