

## Peach and Raspberry Christmas Cheesecake

**Serves:** 14

**Prep time:** 20 minutes + 30 minutes to set and 2 hrs to chill

**Cook time:** 45 minutes +30 minutes to cool

 ½ serve per portion

### Ingredients

250 grams digestive biscuits

300 grams margarine

3 yellow peaches, halved, stones removed

500 grams light cream cheese

⅓ cup caster sugar

½ cup Greek yoghurt

2 eggs

1 teaspoon vanilla bean paste

100 grams frozen raspberries

3 white peaches, halved, stones removed



Discretionary Food

### Method

**BLEND** digestive biscuits in a food processor for 2-3 minutes. Add margarine and process until well combined.

**SPOON** mixture into a lined baking tray. Firmly press the mixture down into baking tray. Place in fridge for 30 minutes to set.

**PREHEAT** oven to 160°C.

**CHOP** one yellow peach into thin slices and place in saucepan with 2 tablespoons of water.

**COOK** on medium heat for five minutes or until tender. Set aside to cool.

**BLEND** the cooled peach in a food processor until smooth. Add cream cheese, sugar, Greek yoghurt, eggs, vanilla, and process until smooth.

**POUR** over the prepared base and sprinkle with raspberries.

**SLICE** the remaining yellow peaches into thin wedges. Arrange over the top of the cheesecake, alternating between yellow and white peaches.

**BAKE** for 45 minutes or until just set.

**TURN** off the oven and allow it to cool, leaving cheesecake inside with door left ajar for 30 minutes

**PLACE** cheesecake in fridge for two hours or until chilled. Cut into pieces to serve.

*Recipe courtesy of Barb McMillan, Dirranbandi Branch*