

Better Than a Bakery: How to Make Homemade Peach Cobbler Donuts with Biscuit Dough

The Ultimate Peach Cobbler Cheesecake Donuts: A Southern-Inspired Masterpiece



TIME
5-6 min

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INGREDIENTS

For the Donuts:

Refrigerated Biscuit Dough: One can (8 rounds).
Large, flaky "Grands" style works best.

Vegetable Oil: For frying (Canola or Peanut oil also works).

Peach Cobbler Filling:

Peaches: 1 can (15 oz) sliced peaches in syrup OR
1 $\frac{1}{2}$ cups fresh, peeled peaches.

Light Brown Sugar: ... cup for that deep,
molasses-like sweetness.

Ground Cinnamon: 1 tsp.

Cornstarch Slurry: 1 Tbsp cornstarch mixed with 1
Tbsp water.

Cheesecake Filling:

Cream Cheese: 8 oz full-fat, softened to room
temperature.

Powdered Sugar: ... cup.

Vanilla Extract: 1 tsp.

Heavy Cream: ... cup (to make it light and airy).

The Topping:

Graham Cracker Crumbs: ... cup for that "crust"
flavor.

Simple Glaze: $\frac{1}{2}$ cup powdered sugar mixed with 1-2
Tbsp milk.

Garnish: A light pinch of ground cinnamon.

Swaps and Notes:

The Peaches: If using fresh peaches, ensure they are very ripe. You may need to add an extra tablespoon of water to the pan to help them break down.

The Dough: If you aren't a fan of frying, you can air fry the biscuit rounds at 350°F for 5-6 minutes, though you'll miss that traditional donut "snap."

The Sugar: Feel free to swap brown sugar for coconut sugar if you want a slightly more toasted flavor profile.

Step-by-Step Instructions:

1. Prepare the Peach Compote:
2. Whip the Cheesecake Filling:
3. Fry the Donuts:
4. The Assembly:

Pipe or spread a generous layer of cheesecake filling onto the bottom half.

Spoon a dollop of the peach filling directly into the center of the cheesecake.

Gently place the top half back on.

5. The Finishing Touches:

Tips for Success:

Temperature Control: If your oil is too hot, the outside will burn before the inside is cooked. If it's too cold, the donuts will be greasy. Use a thermometer!

Don't Overfill: It's tempting to pile on the peaches, but too much syrup will cause the top "lid" to slide right off.

Cooling is Key: If you assemble these while the donuts are piping hot, the cheesecake filling will turn into a liquid mess. Wait until they are just slightly warm to the touch.

Serving Suggestions and Pairings:

DIRECTIONS

1. **Prepare the Peach Compote:** In a small saucepan over medium heat, combine your peaches, their syrup (or a splash of water), brown sugar, and cinnamon. Let it simmer until the peaches soften. Stir in your cornstarch slurry and continue to cook for 1-2 minutes until the sauce is thick and glossy. **Crucial Step:** Let this cool completely before filling the donuts, or it will melt your cheesecake layer!
2. **Whip the Cheesecake Filling:** In a medium bowl, beat the softened cream cheese until it's completely smooth with no lumps. Mix in the powdered sugar and vanilla. Slowly pour in the heavy cream and whip until the mixture is fluffy and holds its shape. Pop this in the fridge to stay firm.
3. **Fry the Donuts:** Heat about 2 inches of oil in a heavy-bottomed skillet or Dutch oven to 350°F (177°C). Use a small circular cutter to remove the centers of the biscuits. Fry the rounds for 1½-2 minutes per side until they reach a deep golden brown. Drain them on paper towels.
4. **The Assembly:** Once the donuts are warm (but not burning hot), slice them in half horizontally like a bagel.
5. **Pipe or spread a generous layer of cheesecake filling onto the bottom half.**
6. **Spoon a dollop of the peach filling directly into the center of the cheesecake.**
7. **Gently place the top half back on.**
8. **The Finishing Touches:** Whisk together your powdered sugar and milk to create a glaze. Drizzle it over the top of the donuts, then immediately sprinkle with

graham cracker crumbs and a final dusting of cinnamon.

9. **Tips for Success: Temperature Control:** If your oil is too hot, the outside will burn before the inside is cooked. If it's too cold, the donuts will be greasy. Use a thermometer!
10. **Don't : Overfill:** It's tempting to pile on the peaches, but too much syrup will cause the top "lid" to slide right off.
11. **Cooling is : Key:** If you assemble these while the donuts are piping hot, the cheesecake filling will turn into a liquid mess. Wait until they are just slightly warm to the touch.
12. **Serving Suggestions and Pairings:** These donuts are the star of the show, but they play well with others! If you are hosting a brunch, serve these alongside a savory 3-ingredient egg wrap to balance out the sweetness.
13. **For a refreshing drink pairing,** I highly recommend a glass of homemade blueberry lemonade. The tartness of the lemon cuts through the richness of the cream cheese perfectly.
14. **Nutritional Information (Per Serving):** Calories: 380 kcal
15. **Fat:** 22g
16. **Carbohydrates:** 41g
17. **Protein:** 5g
18. **Sugar:** 24g
19. **Storage and Leftover Tips:** These donuts are best enjoyed the day they are made. However, if you have leftovers:
20. **Fridge:** Store in an airtight container for up to 2 days. Note that the donut will soften over time due to the moisture in the cheesecake.
21. **Reheating:** I do not recommend microwaving these, as the cheesecake will melt. It's better to eat leftovers cold!
22. **More Recipes You Will Love:** If you enjoyed this decadent treat, you have to try these other Chefmaniac favorites:
23. **Classic : Comfort:** My big family banana pudding is another crowd-pleaser that hits those creamy, nostalgic notes.
24. **Easy : Baking:** For a quicker fix, these cake mix cookies are my secret weapon for last-minute guests.
25. **Final Thoughts:** These Peach Cobbler Cheesecake Donuts represent the best of Southern comfort food with a modern, indulgent twist. They are impressive enough for a holiday breakfast but easy enough for a Saturday afternoon project with the kids.

SWAPS & NOTES

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Let it simmer until the peaches soften.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/better-than-a-bakery-how-to-make-homemade-peach-cobbler-donuts-with-biscuit-dough/>