

Peach Cobbler Cheesecake Is the Ultimate Dessert Mashup for Peach Lovers

2 cups crushed graham crackers or vanilla wafer crumbs



OVEN
325°F

TIME
8 to 10 min

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INGREDIENTS

For the crust:

2 cups crushed graham crackers or vanilla wafer crumbs

6 tablespoons melted butter

2 tablespoons granulated sugar

For the cheesecake filling:

3 packages cream cheese, softened

1 cup granulated sugar

3 large eggs

1 teaspoon vanilla extract

1/2 cup sour cream

For the peach layer:

3 cups sliced peaches, fresh or well-drained canned peaches

1/3 cup brown sugar

1 teaspoon cinnamon

1 tablespoon cornstarch

1 tablespoon lemon juice

For the cobbler topping:

1 cup all-purpose flour

1/3 cup granulated sugar

1/4 teaspoon salt

6 tablespoons cold butter, cubed

DIRECTIONS

1. Prepare the crust: Preheat your oven to 325°F. In a bowl, combine the graham cracker crumbs, melted butter, and sugar. Press the mixture firmly into the bottom of a greased springform pan. Bake for 8 to 10 minutes, then let it cool slightly.
2. Make the peach mixture: In a saucepan or skillet, combine the sliced peaches, brown sugar, cinnamon, cornstarch, and lemon juice. Cook over medium heat for a few minutes until the peaches are glossy and slightly softened. Set aside to cool.
3. Mix the cheesecake filling: In a large bowl, beat the cream cheese until smooth. Add the sugar and mix until creamy. Beat in the eggs one at a time, then add the vanilla and sour cream. Mix just until combined. Do not overbeat.
4. Make the cobbler topping: In a separate bowl, whisk together the flour, brown sugar, granulated sugar, cinnamon, and salt. Cut in the cold butter until the mixture resembles coarse crumbs.
5. Assemble the cheesecake: Pour the cheesecake filling over the cooled crust. Spoon the peach mixture over the top, spreading it gently. Sprinkle the cobbler topping evenly over the peaches.
6. Bake: Bake for 55 to 70 minutes, or until the edges are set and the center still has a slight jiggle. Turn off the oven, crack the door, and let the cheesecake rest for about 30 minutes before removing it.
7. Chill completely: Cool to room temperature, then refrigerate for at least 4 hours, preferably overnight, before slicing and serving.

SWAPS & NOTES

Fresh peaches are wonderful when they are in season, but canned or frozen peaches can absolutely work here too.

Just make sure canned peaches are well drained and frozen peaches are thawed and patted dry so the cheesecake does not get watery.

If you want a slightly richer crust, vanilla wafer crumbs are a great option.

A pinch of nutmeg in the peach filling can also give the dessert a warmer cobbler flavor.

TIPS FOR SUCCESS

The biggest tip for a good cheesecake is to avoid overmixing the filling.

Too much air can cause cracking, so mix just until smooth and combined.

Room-temperature cream cheese also makes a huge difference, since it helps the filling come together without lumps.

Letting the dessert chill fully is just as important as baking it properly.

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

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