

No-Bake Golden Peach Vanilla Cheesecake Bombs with a Beautiful Sparkling Coating

Golden Peach Vanilla Cheesecake Bombs with Crystal Coating



TIME
30 to 45 min

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INGREDIENTS

For the Cheesecake Filling:

8 ounces cream cheese, softened
1/3 cup powdered sugar
1 teaspoon vanilla extract
1/2 cup peach preserves or very finely chopped soft peaches
1 cup crushed vanilla cookies or graham cracker crumbs

2 tablespoons melted butter

For the Outer Coating:

10 to 12 ounces white chocolate or vanilla candy melts

1 tablespoon coconut oil or shortening, if needed for thinning

For the Crystal Finish:

Coarse sanding sugar or crystal sugar in gold, peach, or clear tones

Optional: edible glitter or pearl dust for extra shimmer

DIRECTIONS

1. In a medium bowl, beat the softened cream cheese until smooth.
2. Add the powdered sugar and vanilla extract, then mix until fully combined.
3. Stir in the peach preserves or finely chopped peaches.
4. In a separate small bowl, combine the crushed vanilla cookies or graham cracker crumbs with the melted butter.
5. Fold the crumb mixture into the cheesecake mixture until it becomes thick enough to scoop and shape.
6. Chill the mixture for 30 to 45 minutes so it firms up.
7. Scoop out small portions and roll them into balls. Place them on a parchment-lined tray.
8. Freeze or chill the balls again for 15 to 20 minutes so they hold their shape during dipping.
9. Melt the white chocolate or candy melts until smooth, adding a little coconut oil if needed for a thinner dipping consistency.
10. Dip each cheesecake bomb into the coating, letting the excess drip off.
11. Immediately sprinkle with coarse crystal sugar before the coating sets.
12. Let the bombs set completely, then chill until ready to serve.

SWAPS & NOTES

Peach preserves are the easiest way to get concentrated peach flavor without adding too much moisture to the filling.

If you use fresh peaches, make sure they are ripe and chopped very finely, or even cooked down a bit first, so the mixture stays thick enough to shape.

Vanilla wafer crumbs give these a dessert-shop flavor that works especially well with the cheesecake filling, but graham cracker

crumbs are a solid backup if that is what you already have.

For the coating, candy melts are often a little easier to work with than white chocolate because they set more cleanly, but either one works if melted gently.

TIPS FOR SUCCESS

Make sure the filling is cold before rolling.

If it is too soft, the cheesecake bombs will be sticky and harder to shape neatly.

A little extra chilling goes a long way here.

Work quickly once you dip each bomb in the melted coating.

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