

Homemade Peach Cobbler Cheesecake Donuts with a Soft, Sweet Finish

Classic Peach Cobbler Cheesecake Donuts



Classic Peach Cobbler Cheesecake Donuts
you will need
1 can sliced peaches in syrup (15 oz)
1/2 cup light brown sugar
1 teaspoon ground cinnamon

OVEN
350°F

TIME
12 to 15 min

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INGREDIENTS

For the Donuts:

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 large eggs
- 3/4 cup milk
- 1/4 cup unsalted butter, melted
- 1 teaspoon vanilla extract
- 1 cup finely diced peaches, fresh or canned and drained well

For the Cheesecake Filling:

- 8 ounces cream cheese, softened
- 1/3 cup powdered sugar

For the Cobbler-Style Topping or Glaze:

- 1 cup powdered sugar
- 2 to 3 tablespoons milk
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon cinnamon
- Optional crushed graham crackers or streusel crumbs for topping

DIRECTIONS

1. Preheat your oven to 350°F and grease a donut pan well.
2. In a large bowl, whisk together the flour, sugar, baking powder, salt, cinnamon, and nutmeg.
3. In a separate bowl, whisk together the eggs, milk, melted butter, and vanilla extract.
4. Add the wet ingredients to the dry ingredients and stir just until combined.
5. Fold in the diced peaches gently.
6. Spoon or pipe the batter into the prepared donut pan, filling each cavity about two-thirds full.
7. Bake for 12 to 15 minutes, or until the donuts spring back lightly when touched and a tester comes out clean.
8. Let the donuts cool in the pan for a few minutes, then transfer to a wire rack to cool completely.
9. For the filling, beat the cream cheese, powdered sugar, and vanilla until smooth and fluffy.
10. Transfer the filling to a piping bag fitted with a small tip. Pipe a little filling into the side or bottom of each cooled donut.
11. For the glaze, whisk together powdered sugar, milk, vanilla, and cinnamon until smooth.
12. Drizzle the glaze over the filled donuts and finish with crushed graham crackers or streusel crumbs if desired.

SWAPS & NOTES

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

Just be sure they're well drained so they don't add too much extra moisture to the batter.

For the cheesecake filling, full-fat cream cheese gives the smoothest and richest result.

If you want a thicker filling, chill it for a bit before piping it into the donuts.

TIPS FOR SUCCESS

A gentle hand keeps the donuts softer and lighter.

Once the flour disappears, stop mixing and fold in the peaches carefully to avoid crushing them too much.

Make sure the donuts are fully cooled before adding the cheesecake filling.

If they're still warm, the filling can soften too much and become messy.

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

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