

## This Peach Cobbler Cheesecake Cake Is the Best of All Worlds-and Yes, It's as Good as It Sounds

### Peach Cobbler Cheesecake Cake



**OVEN**  
**350°F**

**TIME**  
**50 min**

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#### INGREDIENTS

You'll Need

For the Cake Layer: 1 box vanilla cake mix (or your favorite homemade vanilla cake recipe) 1 cup buttermilk  $\frac{1}{2}$  cup vegetable oil 3 large eggs 1 tsp vanilla extract:

For the Cheesecake Layer: 2 (8 oz) blocks cream cheese , softened 1 cup granulated sugar 2 large eggs 1 tsp vanilla extract 1 tbsp all-purpose flour:

#### DIRECTIONS

1. Step-by-: Step: How I Make It
2. Make the : Cake Batter
3. Preheat your oven to 350°F (175°C). I grease and flour a 9-inch springform pan-this makes it easier to release the cake once cooled.
4. In a large mixing bowl, I beat together the cake mix, buttermilk, oil, eggs, and vanilla extract until smooth. Then I pour the batter into the prepared pan and smooth the top.
5. Make the : Cheesecake Layer
6. In another bowl, I beat the softened cream cheese and sugar until completely smooth and fluffy. Then I add the eggs one at a time, beating after each addition. I mix in the vanilla extract and flour until everything is fully combined.
7. I pour the cheesecake mixture right over the cake batter. No need to swirl-just smooth it into an even layer.
8. Optional: Add the Streusel Topping
9. If I'm adding streusel, I mix the flour and brown sugar in a small bowl, then cut in the cold butter using my fingers or a pastry cutter until I get a crumbly texture. I sprinkle this mixture over the top of the cheesecake layer before baking.
10. I bake the cake for 40-50 minutes, or until the center is set and a toothpick inserted into the cake portion comes out clean. The cheesecake layer should be firm but not browned. I let the cake cool completely in the pan-about an hour at room temperature, then I chill it in the fridge to set fully.

11. Make the : Peach Topping
12. While the cake cools, I add the peach slices, jam, lemon juice, and cinnamon to a saucepan over medium heat. I let it simmer gently for 5-7 minutes, stirring occasionally, until the fruit is soft and the sauce is syrupy.
13. Then I remove it from the heat and let it cool slightly.
14. Once the cake is cool and set, I spoon the peach topping over the top. Sometimes I drizzle extra peach jam for shine, or even a bit of caramel sauce if I'm feeling indulgent.
15. Then I slice and serve. It's sweet, creamy, and packed with that cozy peach cobbler flavor-especially when the warm topping meets the cool cheesecake layer.
16. My Tips for : Best Results
17. Use room-temp cream cheese
18. so it blends smoothly without lumps.
19. Drain canned peaches well
20. to avoid a soggy topping.
21. Cool completely before slicing
22. -this helps the layers hold together beautifully.
23. Bake on a sheet pan
24. if using a springform, just in case of leaks.
25. Refrigerate overnight

## SWAPS & NOTES

-here's why it's a keeper: Two desserts in one : Cheesecake and cake baked together means the best of both worlds.

Peach topping is simple and flavorful : Whether you use fresh or canned, the flavor shines.

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

Original recipe: <https://chefmaniac.com/this-peach-cobbler-cheesecake-cake-is-the-best-of-all-worlds-and-yes-its-as-good-as-it-sounds/>

Streusel optional, but worth it : Adds texture and a hint of that classic cobbler crumble.

It's a make-ahead dream : The flavors actually get better after a chill in the fridge.