THE J.M. SMUCKER Co

Vanilla Bean Cheesecake With Peaches

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 20 mins	10	N/A

Ingredients

- 3 cups plain yogurt
- 1 vanilla bean (or 1 tbsp/15 mL vanilla extract)
- **Crust:**
- 1 cup Robin Hood® Oats

  Robin Hood® Quick Oats
- 3 tbsp packed, light brown sugar
- 2 tbsp Robin Hood® Original All Purpose Flour

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- 1/4 cup unsalted butter, melted
- **Filling:**
- 2 pkgs cream cheese, softened
- 3/4 cup granulated sugar
- 3 eggs
- pinch salt
- 1/2 cup Carnation® Regular or 2% Evaporated Milk

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- **Peach Sauce:**
- 2 tbsp butter
- 1/3 cup packed, light brown sugar
- 6 sliced peaches
- generous pinches each; nutmeg, ginger and cinnamon
- 1 tsp vanilla extract

Directions

Step 1:

Line a fine mesh sieve with paper towel or cheesecloth. Pour in yogurt; drain until reduced to 2 cups (500 mL). Reserve. Cut vanilla bean in half vertically. With small paring knife, scrape out seeds; set aside.

Step 3:

Preheat oven to 325°F (160°C). In a bowl, combine crust ingredients. Press into base of greased 8 ½” (2.25 L) springform pan. Place pan onto piece of aluminum foil; press foil tightly to outer sides of pan.

Step 5:

Using electric beaters, blend cream cheese with vanilla seeds or extract until smooth. Add in sugar and eggs, beating well after each addition. Blend in salt, reserved yogurt and evaporated milk. Pour into prepared pan.

Step 6:

Bake in preheated oven for 60 to 70 minutes or until edge is set but centre slightly jiggles. Turn off oven. Let cake cool in oven for 1 hour.

Step 8:

Melt butter over medium heat in large frying pan. Add brown sugar and spices. Stir until bubbly. Add peaches. Stir in vanilla. Pour over cheesecake and serve warm.

Step 9:

Bake in preheated oven for 10 minutes. Set aside.

Step 10:

Remove to cool completely. Refrigerate for 12 hours to 3 days before serving.

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