**A close up of a necklace

Description automatically generated**

**No Bake Peach Cheesecake**

***Cheesecake:***

**1 pkg cream cheese (8 oz)**

**3 cups whipped cream**

**1 cup powdered sugar**

**⅓ cup melted white chocolate**

**⅓ cup small peach slices**

**Graham cracker crust**

*Topping:*

1 cup sliced peaches

1 ½ cup peach jam

¼ cup water

***Cheesecake:* In a mixing bowl, add cream cheese and whipped cream and mix until thoroughly combined. Add powdered sugar and mix again. Add melted white chocolate and mix until you have a smooth and creamy mixture. Stir in the peach slices. Spoon this mixture on top of the graham cracker crust. Refrigerate this cake overnight or at least 12 hours (until the cheesecake layer sets).**

*Topping:* **Place small saucepan on medium heat, add jam and water. Stir continuously until jam melts into a smooth and thick syrup. Allow this syrup to cool down. While cooling, remove cheesecake from pan. Arrange peach slices on top of the cake. Pour the peach syrup over them.**

**Gingered Peach Jam**

6 large peaches

3 cups sugar

2 Tbsp. Chopped ginger

1 Tbsp. lemon juice

¼ tsp. salt

Place peaches in large pot of boiling water for 1 min; rinse in cold water and peel. Remove pits and cut into wedges (about 6 cups). Transfer to the bowl of a food processor and pulse until coarsely chopped. In a medium stainless steel saucepan, combine peaches, sugar, ginger, lemon juice, and salt. Simmer over medium heat, stirring occasionally, until thickened, about 30 minutes. Ladle into Mason Jars and cool. Refrigerate overnight. Store in refrigerator for up to 1 month.

**Grilled Peaches with Honey Balsamic Glaze**

1/2 cup + 2 tablespoons honey

3 tbsp. Balsamic vinegar

1 tsp. vanilla extract

1/4 cup water

1 8-ounce container crème fraiche

6 firm-ripe peaches/nectarines (halved, pitted)

lemon/lime zest

*Crème Fraiche:*

*2 tbsp. heavy cream*

*2 tbsp. sour cream or buttermilk*

*Combine ingredients and gently heat to approx. 100ºF. Transfer to a glass canning jar, or stainless-steel, or porcelain container. Keep it covered in a warm until it has thickened, usually 24-36 hours. After the cream has thickened, place it in the refrigerator. It should keep for at least a couple weeks.*

Whisk 1/2 cup honey, vinegar, water and vanilla in small bowl. Whisk crème fraiche and remaining 2 tablespoons honey in medium bowl to blend. (Glaze and crème fraiche mixture can be made 1 day ahead. Cover separately. Refrigerate crème fraiche mixture. Re-whisk both before using.) Prepare barbecue (medium-high heat). Brush fruit generously with half of glaze. Grill until heated through, turning occasionally, about 4 minutes on each side. Arrange 2 grilled fruit halves, cut side up, on each plate. Drizzle with remaining glaze. Spoon some crème fraiche mixture into center or on top of grilled fruit. Grate lemon/lime zest for a bright, aromatic citrus punch!

**Peach Cobbler Parfait**

2 tbsp. butter

½ cup brown sugar

¼ cup chopped pecans

1 cup gluten-free baking mix

¾ cup milk

1 egg

2 cups fresh sliced peaches (or 15 oz. can sliced peaches in heavy syrup)

1 cup sugar (mixed into peaches)

8 oz. whipped topping

Preheat oven to 375 degrees. Melt butter in 8x8 in baking dish. Roast pecans on cookie sheet for 10 minutes. Combine baking mix, milk, brown sugar and egg. Pour into baking dish. Carefully scoop out peaches and distribute over batter. Pour rest of peach syrup on top. Bake 35 minutes and allow to cool completely. In tall glass layer cobbler, pecans and whipped topping. Serve immediately.