

## *Peach (or Nectarine) Yogurt Cheesecake*

Author: From a friend, Sandy G.

*Carolyn T's  
Main Cookbook*

**Servings: 8**



### **CRUST:**

**1 cup graham crackers (or ginger snaps)  
4 tablespoons unsalted butter, softened  
1/2 teaspoon cinnamon**

### **FILLING:**

**24 ounces cream cheese, room temp (may use some low fat)**

**1 1/2 envelopes unflavored gelatin**

**1/4 cup cold water**

**24 ounces Greek yogurt, fat-free, or low fat**

**1/4 cup peach jam, or apricot, if preferred**

**1/2 teaspoon almond extract**

### **TOPPING:**

**2 whole fresh peaches, seeded, thinly sliced**

**1/4 cup toasted almonds**

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

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*Per Serving (excluding unknown items): 641 Calories; 41g Fat (56.1% calories from fat); 18g Protein; 53g Carbohydrate; 2g Dietary Fiber; 109mg Cholesterol; 504mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 7 1/2 Fat; 1 1/2 Other Carbohydrates.*

*Notes: The original recipe called for 4 8-ounce cups of peach yogurt, but since we prefer Greek yogurt, I adjusted the recipe using the Greek yogurt and some peach (or apricot) jam. I also mix this in a food processor so it will puree the jam well. It's quite thick. Do chill this for the full 24 hours - otherwise it's very difficult to cut.*

1. In a small bowl combine the crumbs with butter and cinnamon. Press into the bottom of a 10-inch springform pan, or a tall 9-inch pie pan. Chill crust. If you use gingersnap crumbs, bake the crust at 400 for 10 minutes. Cool and chill.

2. In a large mixing bowl, beat softened cream cheese well. Soften the gelatin in the cold water, heat in microwave for 5-10 seconds until it's dissolved. With mixer running, slowly add the gelatin into the cream cheese.

3. Begin adding yogurt, 1/2 cup at a time, beating thoroughly after each addition. Add almond extract. Pour into chilled pie crust, cover and refrigerate for about 12 hours.

4. Remove from springform pan. Garnish with thinly sliced peaches, to completely cover the cheesecake. Sprinkle top with toasted almonds, slice and serve.