

Peach Caramel Cheesecake

(Serves 6 to 8 people)

Ingredients

2- 8 oz packages of cream cheese, softened to room temp.

2 eggs

½ cup sugar

¼ tsp. vanilla

1 tsp. butter

1 9-inch graham cracker pie crust

6 Mac's Pride peaches

½ jar of Mac's Pride peach preserves

1 cup caramel sauce

Directions:

Preheat oven to 350°. Peel 3 to 4 peaches and cut them up. In a sauce pan on medium heat, add 4 to 5 tbsp. of peach preserves and 1 tsp. butter. Stir until butter is melted and add peaches. Lower heat to low, and let simmer for about 1 minute. Then fill bottom of pie crust with the peach mixture. You only need to cover the bottom of the pie crust. You should have a little bit of mixture left-set aside for later.

In a bowl, mix 2 packages of cream cheese with ½ cup sugar, ¼ tsp. of vanilla. Beat until smooth, then add 2 eggs and beat until well mixed. Pour mixture over peaches in pie crust. Bake in oven for 30 to 35 minutes or until top starts to brown.

While cheesecake is baking, peel the other 3 peaches and cut them up. Add to sauce pan you used earlier to make filling. Add 1 cup caramel sauce and let it warm until it starts to bubble. Stir well and remove from heat. Let it sit covered. When cheesecake is done, let it sit to cool to room temperature. Then add the peach caramel mixture to top of cheesecake. Refrigerate for at least 4 hours.