

2004 PEACH RECIPE CONTEST WINNER
Second Place Winner - Misti Atkinson, Bethune, SC

Frozen Peach Cheesecake

INGREDIENTS:

- 1/3 cup melted butter
- 1 ¼ cups graham cracker crumbs
- ¼ cup sugar
- 2 8-ounce packages cream cheese, softened
- 1 can sweetened condensed milk
- 1 teaspoon vanilla extract
- 3 to 4 cups fresh McLeod Farms peach halves
- 2 tablespoons lemon juice
- 1 8-ounce container of Cool Whip
- ¼ cup peach preserves
- 1 tablespoon water

PREPARATION:

Combine butter, graham cracker crumbs, and sugar. Press into bottom of a 9-inch spring form pan. In large mixing bowl, beat cream cheese until fluffy and smooth. Add sweetened condensed milk, vanilla, and lemon juice. Set aside. In an electric blender, blend peaches until smooth. Add to cream cheese mixture and stir until smooth. Fold in Cool Whip and pour into prepared pan. Garnish top with thin slices of peaches and whipping cream if desired. Freeze several hours or overnight. Remove from freezer to refrigerator 15 minutes before serving. Loosen spring form pan and remove. Heat peach preserves with water long enough to make a thin peach syrup; cool. Syrup can be drizzled over slices of cake. Freeze leftovers.

Recipe Courtesy of McLeod Farms, www.macspride.com.