

# Delicious No-Bake Cream Cheesecake with Peaches

⭐ A light and fluffy cream filling with a refreshing hint of lemon beautifully enhances the flavor of any fruit, all on a thin layer of no-bake biscuit crust. Combined with pieces of canned peaches, this cheesecake is simply irresistible! 🍑 🍑

Since there is only a fragile biscuit base, it is important to keep the cake in the fridge until serving and place it on the table just before enjoying. On hot summer days, ensure it does not stand for too long at room temperature. It tastes best when well chilled – that's when it's the most refreshing! ❄️ 🍰



The recipe is calculated for a 20 cm cake tin.

## Ingredients

### Crust

**200 g butter biscuits**

**70 g butter**

**3 tbsp rum**



### Cream filling

- 500 g full-fat quark (or cream cheese)**
- 200 g powdered sugar**
- 1 lemon**
- 500 g whipping cream (33%)**
- 10 gelatin sheets or 2 packs (4 sachets) Sofort Sahne Gelatine**

- **1 can of canned peaches**
- **1 extra can of canned peaches – if you wish to line the sides of the cake with peach slices, as shown in the picture**

### Peach purée

- **drained peaches from 1 can**
- **½ pack (1 sachet) Sofort Sahne Gelatine**
- **30–40 ml peach juice**

## Method

### Crust

**Crush the butter biscuits or blend them in a food processor. Mix with melted butter and 3 tablespoons of rum.**



**Work the mixture with your hands and press firmly into a springform pan lined with baking paper.**

### Tip:

**Attach a strip of cake foil to the inside of the pan with a bit of butter, and the sides will be perfectly smooth after removal.**



## Cream

### a) Method with gelatin sheets



#### 1. Soak gelatin

Place the gelatin sheets in cold water for 5–10 minutes, until they are completely soft.

#### 2. Mix quark

Whisk quark with sifted powdered sugar, add lemon juice and zest.

#### 3. Dissolve gelatin

Squeeze softened gelatin and place in a small saucepan with 30–50 ml of water (or peach juice). Heat gently until dissolved (do not boil!). Stir in a few spoonfuls of quark to avoid lumps, then mix everything back into the quark and blend until smooth.

#### 4. Whip the cream

Beat the cream until stiff peaks form, then gently fold it into the quark mixture.

#### 5. Add peaches

Fold in diced canned peaches, either directly into the cream or layered inside the cake.

## b) Method with Sofort Gelatine



### 1. Mix quark

**Mix quark with powdered sugar, lemon juice, and zest.**



### 2. Add Sofort Gelatine

**Sprinkle "Sofort Gelatine" directly into the quark mixture and blend until smooth.**

### 3. Whip the cream

**Beat until stiff and fold the mixture gently.**

### 4. Add peaches

**Fold in diced canned peaches or layer them inside the cake.**



You can find more about working with gelatin and the properties of the Sofort Gelatine product here:

[Delicious cream-curd cream with peaches](#)

## Peach purée

- 1. Blend peaches into a smooth purée.**
- 2. Add 50 ml juice and stir (adjust with 70 ml if needed).**
- 3. Stir in 1 sachet of “Sofort Gelatine” or “Clear Glaze for Fruit Tarts”, whisk well to avoid lumps.**
- 4. Let rest for 2–3 minutes to thicken slightly.**
- 5. Spread over chilled cake in a thin layer.**
- 6. Chill for at least 1–2 hours.**

### Recapitulation - Assembly

- 1. Line the bottom of a 20 cm springform pan with baking paper, sides with cake foil.**
- 2. Press in biscuit crust..**
- 3. Line the sides with peach slices, dice the rest.**



- 4. Layer cream and peaches alternately or mix peaches directly into the cream.**
- 5. Chill while preparing the purée, then pour it over the top.**



**6. Refrigerate for at least 2 hours until fully set.**



**My daughter Rosalie, who has loved baking with me since she was little, loves tasting even more. 😊 She also helped me take the photos of this cake! 📸**

