

Peach Cobbler Cheesecake Cones

Today's recipe is a super easy cheesecake, you'll make it in 15 minutes. It's perfect for a friendly meeting.

INGREDIENTS:

500g fresh peaches.

2 cups heavy whipping cream.

1/2 cup granulated sugar.

1 tablespoon pure vanilla extract.

400g sweetened condensed milk.

3 Graham cracker.

INSTRUCTIONS:

STEP 1:

I peeled all peaches and cut them into small chunks.

STEP 2:

In a medium saucepan, I cooked the peaches with sugar and cinnamon, until peaches are soft. I let the peaches cool in the fridge.

STEP 3:

I mixed condensed milk and vanilla extract into a medium bowl, set aside.

STEP 4:

In a separate bowl, I beat whipping cream and placed it to

milk mixture,

STEP 5:

Into rectangular bread dish, I added a layer of vanilla whipped cream. Then 1/3 crumbled graham crackers and peaches. I repeat this step 2 more times.

STEP 6:

I placed it into the freezer for 5 hours.

This recipe is super easy! That's why I love it! I hope you do try it & love it!

ENJOY!