Peach and Greek Yoghurt Cheesecake

czas przygotowania: **50 min**

poziom trudności: **trudny**



A deliciously light and creamy peach cheesecake made with thick Greek yoghurt, juicy peaches and a buttery shortcrust pastry base. Topped with golden pastry crumble and a delicate dusting of icing sugar, this homemade cake combines a smooth, fluffy filling with the sweet, fruity flavour of peaches. Perfect for afternoon tea, family gatherings and special occasions.

Składniki

For the pastry:

- Plain flour – 320 g
- Gellwe Baking Powder and Vanilla Sugar – 1 pack
- Egg yolks – 3
- Butter or margarine – 160 g
- Sugar – 80 g

For the yoghurt filling:

- Greek yoghurt – 800 g
- Sugar – 200 g
- Egg whites – 3
- Gellwe Vanilla Flavour Pudding Mix – 1 pack
- Potato starch – 1 tbsp

Additionally:

- Peaches in syrup – 1 tin
- Icing sugar – for dusting

Sposób przygotowania