



## Peach Melba Cream Pie

*Tarte Pêche Melba à la Crème Légère*

**Source:** The Gilded Table – July Edition

**Prep Time:** 25 minutes | **Chill Time:** 4 hours | **Serves:** 8

### Recipe Description

This nostalgic summer dessert layers sun-ripened peaches and tart raspberry over a golden Biscoff-graham crust. Crowned with cloudlike whipped cream stabilized with cream cheese, it's an elegant take on the classic Peach Melba—perfect for garden parties or sunset suppers.

### Ingredients

- 1 cup Biscoff cookie crumbs
- 1 cup graham cracker crumbs
- 6 tbsp unsalted butter, melted
- 1 tbsp sugar
- 3–4 ripe peaches, peeled and sliced
- 1/2 cup fresh or frozen raspberries
- 1 tbsp sugar (for raspberries)
- 1 cup heavy cream
- 3 oz cream cheese, softened
- 2 tbsp powdered sugar
- 1/2 tsp vanilla extract or 1/4 tsp almond extract (choose one)

**Optional:** peach preserves or raspberry coulis for drizzling



Inveniam viam aut faciam.

The Gilded Table © — Life in Bianca's Kitchen



## Instructions

1. In a bowl, mix Biscoff and graham crumbs with sugar and melted butter until evenly moistened. Press into a 9-inch pie dish. Chill for 20 minutes to firm.
2. In a small saucepan, cook raspberries with 1 tbsp sugar over low heat until soft. Mash and strain to remove seeds. Set aside to cool.
3. In a medium bowl, beat cream cheese until smooth. Slowly add heavy cream, whipping until soft peaks form. Add powdered sugar and almond OR vanilla extract and beat to stiff peaks.
4. Arrange peach slices over chilled crust. Drizzle or dollop raspberry sauce across fruit.
5. Spread whipped topping over pie and chill for at least 4 hours or until set.

**Optional:** *before serving, drizzle with peach preserves or raspberry coulis.*

## Notes

- Use a mix of white and yellow peaches for color variation.
- This pie can be made a day ahead.
- For a firmer topping, add 1/2 tsp unflavored gelatin when whipping the cream.