

Maple Bacon Cheesecake

TOTAL COOKING TIME: 1 hour 30 minutes (plus chilling time)

BACON-PECAN CRUST:

1 C oats
1/2 C finely chopped pecans
1/4 C melted butter
2 T maple syrup

1 † ground Maple Crème Oolong tea
2 T brown sugar
2-3 slices of bacon, cooked and crumbled

CHEESECAKE FILLING:

3 pkgs (8 oz each) cream cheese,
softened
1 C granulated sugar
3 lg eggs

1 † vanilla extract
1/4 C brewed Maple Creme Oolong tea
(strong)

MAPLE CREME OOLONG GLAZE:

1 C maple syrup
1 T cornstarch

1/4 C brewed Maple Creme Oolong tea
(strong)

PREPARE THE BACON-PECAN CRUST:

Preheat your oven to 350°F.

Cook the bacon until crispy, then crumble it into small pieces. Set it aside.

In a bowl, combine the oats, chopped pecans, ground Maple Creme Oolong tea, and brown sugar. Pour in the melted butter and maple syrup. Mix until the ingredients are well combined. Gently fold in the crumbled bacon, ensuring it's evenly distributed.

Press the mixture into the bottom of a springform pan, creating an even layer. Use the back of a spoon or a flat-bottomed glass to press it down firmly. Bake the crust for about 10 minutes, or until it starts to turn golden brown. Remove the crust from the oven and let it cool completely before adding your cheesecake filling.

PREPARE THE CHEESECAKE FILLING:

In a large mixing bowl, beat the cream cheese until smooth and creamy. Add the granulated sugar and beat until well combined. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract and brewed Maple Creme Oolong tea until smooth.

BAKE THE CHEESECAKE:

Pour the cheesecake filling over the cooled bacon-pecan crust. Smooth the top with a spatula. Bake in the preheated oven for 50-60 minutes, or until the center is set and the edges are lightly browned. Turn off the oven and let the cheesecake cool in the oven with the door slightly open for about an hour. Then, refrigerate for at least 4 hours or overnight.

PREPARE THE MAPLE CREME OOLONG GLAZE:

In a small saucepan, combine the maple syrup, cornstarch, and brewed Maple Creme Oolong tea. Cook over medium heat, stirring constantly, until the mixture thickens, about 5-7 minutes. Remove from heat and let cool.

SERVE:

Serve the cheesecake with the maple syrup glaze on the side to keep the bacon in the crust crispy. Drizzle the glaze over individual slices just before serving.