

Pear Delight Cheesecake with Hazelnut Crust

A luscious pear cheesecake with a crunchy hazelnut crust, infused with the delicate flavor of Pear Spice tea. Perfect for a sophisticated dessert.

PREP TIME: 35 minutes

COOK TIME: 1 hour 20 minutes

CRUST:

1 1/2 C crushed graham crackers
1/2 C ground hazelnuts
1/4 C sugar

6 T melted butter
2 T brewed Pear Spice tea, cooled

CHEESECAKE FILLING:

3 pkg (8 oz each) cream cheese, softened
1 C sugar
1 t vanilla extract
3 lg eggs

1/2 C sour cream
1/2 C Pear Spice tea, brewed and cooled
1 med pear, peeled and finely chopped

TOPPING:

1/2 C thinly sliced pear

1/4 C chopped hazelnuts

PREHEAT THE OVEN to 325°F.

MIX THE CRUST INGREDIENTS in a bowl until well combined. Press the mixture into the bottom of a 9-inch springform pan.

BAKE THE CRUST for 10 minutes, then let it cool.

BEAT THE CREAM CHEESE and sugar together until smooth. Add the vanilla extract and mix well.

ADD THE EGGS one at a time, beating well after each addition.

BLEND IN THE SOUR CREAM, Pear Spice tea, and chopped pear until the mixture is smooth and creamy.

POUR THE FILLING over the cooled crust.

BAKE THE CHEESECAKE for 1 hour and 20 minutes, or until the center is set.

COOL THE CHEESECAKE to room temperature, then refrigerate for at least 4 hours or overnight.

GARNISH WITH SLICED pear and chopped hazelnuts before serving.