

Matcha Peach Cheesecake

with Caramelized Peach Topping

A unique and elegant cheesecake featuring the vibrant flavors of matcha green tea and fresh peaches, topped with a caramelized peach topping enhanced with ground ginger and dark brown sugar.

PREP TIME: 30 minutes

CHILL TIME: 4 hours

COOK TIME: 1 hour

Matcha Crust:

1 1/2 C graham cracker crumbs

1/4 C granulated sugar

1/2 C unsalted butter, melted

2 T matcha green tea powder

PREHEAT THE OVEN to 325°F.

IN A MEDIUM BOWL, combine the graham cracker crumbs, granulated sugar, melted butter, and matcha powder.

PRESS THE MIXTURE into the bottom of a 9-inch springform pan.

BAKE FOR 10 MINUTES, or until the crust is set. Allow it to cool completely.

Cheesecake:

3 (8 oz) pkgs cream cheese, softened

1 C granulated sugar

1/2 C brown sugar

3 lg eggs

1/2 C sour cream

1/4 C heavy cream

1/4 C Matcha Peach tea, brewed and cooled

1 t vanilla extract

2 C fresh peaches, peeled and chopped

IN A LARGE BOWL, beat the cream cheese until smooth.

ADD THE GRANULATED sugar and brown sugar, beating until well combined.

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

MIX IN THE SOUR CREAM, heavy cream, brewed tea, and vanilla extract until smooth.

FOLD IN THE chopped peaches until evenly distributed.

POUR THE FILLING over the cooled crust in the springform pan.

BAKE FOR 60 MINUTES, or until the center is set.

ALLOW THE CHEESECAKE to cool completely, then chill in the refrigerator for at least 4 hours before serving.

Caramelized Peach Topping:

2 lg peaches, peeled and sliced
1/4 C dark brown sugar
1/4 C granulated sugar
1/2 t ground ginger

1/4 t ground cinnamon
1/4 t ground nutmeg
1 T unsalted butter

IN A SAUCEPAN, melt the butter over medium heat.

ADD THE SLICED PEACHES, dark brown sugar, granulated sugar, ginger, cinnamon, and nutmeg.

COOK UNTIL THE PEACHES are tender and caramelized, about 5-7 minutes.

TOP THE CHILLED CHEESECAKE with the caramelized peach topping before serving.