

White Chocolate Rose Cheesecake

A romantic and elegant cheesecake with the delicate flavors of white chocolate and rose petals, enhanced by the subtle notes of Rose Petal tea.

PREP TIME: 40 minutes

COOK TIME: 1 hour 15 minutes

CRUST:

1 1/2 C crushed graham crackers
1/4 C sugar
6 T melted butter

2 T brewed Robert's ChamoBerry Rose 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 white chocolate, melted and cooled
1/2 C Robert's ChamoBerry Rose tea,
brewed and cooled

TOPPING:

1/2 C white chocolate shavings

1/4 C edible rose petals

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, melted white chocolate, and Robert's ChamoBerry Rose tea until the mixture is smooth and creamy.

POUR THE FILLING over the cooled crust.

BAKE THE CHEESECAKE for 1 hour and 15 minutes, or until the center is set.

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

GARNISH WITH WHITE CHOCOLATE shavings and rose petals before serving.