

Black Forest Cheesecake

A decadent Black Forest Cheesecake with a chocolate crust, cherry puree swirl, chocolate ganache, and homemade cherry pie filling. This recipe uses Dewy Cherry and Chocolate Truffle teas for a rich and aromatic flavor. Store-bought cherry pie filling can be substituted if desired.

PREP TIME: 30 minutes

CHILL TIME: 4 hours

COOK TIME: 1 HOUR

Chocolate Crust:

1 1/2 C chocolate wafer crumbs (such as Nabisco Famous Chocolate Wafers)

1/4 C granulated sugar

1/2 C unsalted butter, melted

PREHEAT THE OVEN to 325°F.

IN A MEDIUM BOWL, combine the chocolate wafer crumbs, granulated sugar, and melted butter.

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) packages 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 Chocolate Truffle tea, brewed and cooled

1 t vanilla extract

1/2 C cherry puree (made from fresh or frozen cherries, blended until smooth)

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.

SWIRL IN THE CHERRY PUREE 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.

Chocolate Ganache:

1 C heavy cream

8 oz semi-sweet chocolate, chopped

IN A SAUCEPAN, heat the heavy cream over medium heat until just simmering.

REMOVE FROM HEAT and add the chopped chocolate, stirring until melted and smooth.

POUR THE GANACHE over the chilled cheesecake, spreading evenly.

Homemade Cherry Pie Filling:

2 C fresh or frozen cherries, pitted

1/4 C granulated sugar

1/4 C brown sugar

1/4 C Dewy Cherry tea, brewed and cooled

1/4 C Chocolate Truffle tea, brewed and cooled

1 T cornstarch

1/2 t vanilla extract

IN A SAUCEPAN, combine the cherries, granulated sugar, brown sugar, brewed teas, and cornstarch.

COOK OVER MEDIUM HEAT until the mixture thickens, and the cherries are tender.

REMOVE FROM HEAT and stir in the vanilla extract.

TOP THE CHILLED CHEESECAKE with the homemade cherry pie filling before serving.

NOTE: Store-bought cherry pie filling can be substituted if desired.