

Chocolate Chai Cheesecake

A rich and spicy chocolate chai cheesecake, perfect for those who love a blend of chocolate and warm spices.

PREP TIME: 35 minutes

COOK TIME: 1 hour 15 minutes

CRUST:

1 1/2 C crushed chocolate cookies
1/4 C sugar

6 T melted butter
2 T brewed Chocolate Chai 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 Chocolate Chai tea, brewed and cooled
1/2 C melted dark chocolate, cooled

TOPPING:

1/2 C chocolate shavings

1/4 C whipped cream

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, Chocolate Chai tea, and melted dark chocolate 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 CHOCOLATE SHAVINGS and whipped cream before serving.