

Blueberry Earl Grey Cheesecake

A sophisticated cheesecake with the floral and citrus notes of Earl Grey tea, complemented by a blueberry topping.

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 Earl Grey Lavender 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 brewed Earl Grey Lavender tea, cooled

TOPPING:

1 1/2 C fresh blueberries
1/4 C sugar
1 T lemon juice

1 T cornstarch
1/4 C water

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 and Earl Grey Lavender 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.

COMBINE THE BLUEBERRIES, sugar, lemon juice, cornstarch, and water in a saucepan. Cook over medium heat until thickened.

COOL THE BLUEBERRY TOPPING before spreading it over the cheesecake.