

Pu-erh Coffee Cheesecake

A rich and indulgent cheesecake featuring the deep, earthy flavors of Pu-erh Coffee. This dessert is perfect for coffee lovers, with a coffee bean and cocoa nib crust, a Pu-erh coffee-infused filling, and topped with shaved chocolate and Pu-erh Coffee whipped cream.

PREP TIME: 45 minutes

COOK TIME: 1 hour 20 minutes

CRUST:

1 1/2 C crushed coffee beans
1/2 C cocoa nibs

1/4 C sugar
6 T melted butter

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 Pu-erh Coffee tea, brewed and cooled

TOPPING:

1/2 C shaved chocolate
1 C heavy cream

2 T Pu-erh Coffee tea, brewed and cooled
2 T powdered sugar

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 Pu-erh Coffee tea until the mixture is smooth and creamy.

POUR THE FILLING over the cooled crust.

BAKE THE CHEESECAKE for 1 hour and 20 minutes, or until the center is set.

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

WHIP THE HEAVY CREAM with the Pu-erh Coffee tea and powdered sugar until stiff peaks form.

GARNISH WITH SHAVED CHOCOLATE and dollops of Pu-erh Coffee whipped cream before serving.