

Grapefruit Delight Cheesecake

A refreshing and tangy grapefruit cheesecake with a hint of citrus, enhanced with the subtle flavor of Grapefruit Oolong tea.

PREP TIME: 30 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 Grapefruit Oolong 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 grapefruit juice
1/2 C brewed Grapefruit Oolong tea, cooled
1 T grapefruit zest

TOPPING:

1/2 C grapefruit segments

1/4 C grapefruit zest

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, grapefruit juice, Grapefruit Oolong tea, and grapefruit zest 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 GRAPEFRUIT SEGMENTS and grapefruit zest before serving.