

# Orange Cheesecake with Chocolate Crust

**PREP TIME:** 20 minutes

**COOK TIME:** 1 hour

**CHILL TIME:** 4 hours (or overnight)

**TOTAL TIME:** 5 hours 20 minutes

## FOR THE CHOCOLATE CRUST:

1 1/2 C chocolate cookie crumbs (such as Oreo, without the filling)  
1/4 C granulated sugar  
1/2 C unsalted butter, melted

1 T orange zest  
1 T [Orange Cheesecake w/ChocoCrust](#) tea leaves, finely ground

## FOR THE CHEESECAKE FILLING:

24 oz cream cheese, softened  
1 C granulated sugar  
3 lg eggs  
1 t vanilla extract  
1 t orange extract

1/2 C sour cream  
1 T orange zest  
1/3 C brewed [Orange Cheesecake w/ChocoCrust](#) tea (2 T tea steeped in 1/3 C orange juice, strained, then cooled)

## FOR THE TOPPING:

1 C heavy cream  
2 T powdered sugar  
1 t orange extract

Orange zest for garnish  
Chocolate shavings for garnish

## PREPARE THE CHOCOLATE CRUST:

Preheat your oven to 325°F. In a medium bowl, combine the chocolate cookie crumbs, granulated sugar, melted butter, orange zest, and finely ground orange tea leaves. Mix until the crumbs are evenly coated. Press the mixture into the bottom of a 9-inch springform pan, creating an even layer. Bake for 10 minutes, then set aside to cool.

## MAKE THE CHEESECAKE FILLING:

In a large mixing bowl, beat the softened cream cheese until smooth. Add the granulated sugar and continue to beat until well combined. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract, orange extract, sour cream, orange zest, and cooled brewed orange tea until fully incorporated.

## ASSEMBLE AND BAKE:

Pour the cheesecake filling over the cooled crust. Smooth the top with a spatula. Bake in the preheated oven for 50-60 minutes, or until the center is set and the edges are lightly golden. Turn off the oven and let the cheesecake cool in the oven with the door slightly open for 1 hour. Transfer the cheesecake to the refrigerator and chill for at least 4 hours, or overnight.

## PREPARE THE TOPPING:

In a medium bowl, whip the heavy cream with the powdered sugar until soft peaks form.

Gently fold in the orange extract. Once the cheesecake is fully chilled, spread the whipped cream topping over the top. Garnish with orange zest and chocolate shavings.