

Peach Cheesecake with Granola Crust

TOTAL COOKING TIME: 1 hour 30 minutes (plus chilling time)

GRANOLA CRUST:

1 1/2 C rolled oats	1/4 C honey
1/2 C chopped nuts (e.g., almonds, pecans)	1/4 C unsalted butter, melted
	1 † vanilla extract

CHEESECAKE FILLING:

3 pkgs (8 ounces each) cream cheese, softened	1 † vanilla extract
1 C granulated sugar	1/2 C peach puree
3 lg eggs	1/4 C brewed Peach Oolong tea (strong)
	1 C fresh peaches, finely diced

SPICED PEACH TOPPING:

2 C fresh peaches, finely diced	1/2 † ground ginger
1/4 C brown sugar	1/4 † ground nutmeg
1 † ground cinnamon	1/4 C brewed Peach Bellini tea (strong)

PREPARE THE GRANOLA CRUST:

Preheat your oven to 350°F. In a medium bowl, combine the rolled oats, chopped nuts, honey, melted butter, and vanilla extract. Mix until well combined. Press the mixture into the bottom of a 9-inch springform pan, ensuring it is evenly distributed and firmly packed. Bake for 10-15 minutes, or until golden brown. Set aside to cool.

PREPARE THE CHEESECAKE FILLING:

In a large mixing bowl, beat the cream cheese until smooth and creamy. Add the granulated sugar and beat until well combined. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract, peach puree, and brewed Peach Oolong tea until smooth. Gently fold in the diced fresh peaches.

BAKE THE CHEESECAKE:

Pour the cheesecake filling over the cooled granola 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 browned. Turn off the oven and let the cheesecake cool in the oven with the door slightly open for about an hour. Then, refrigerate for at least 4 hours or overnight.

PREPARE THE SPICED PEACH TOPPING:

In a medium saucepan, combine the diced peaches, brown sugar, cinnamon, ginger, nutmeg, and brewed Peach Bellini tea. Cook over medium heat, stirring occasionally, until the peaches are tender, and the mixture has thickened, about 10-15 minutes. Let the topping cool completely.

TOP THE CHEESECAKE:

Once the cheesecake is fully chilled, spread the spiced peach topping evenly over the top. Return the cheesecake to the refrigerator for another hour to allow the flavors to meld.