

Spiced Caramel Apple Chai Cheesecake

PREP TIME: 20 minutes

COOK TIME: 1 hour

CHILL TIME: 4 hours (or overnight)

TOTAL TIME: 5 hours 20 minutes

FOR THE CHEESECAKE:

24 oz cream cheese, softened

1 C granulated sugar

3 lg eggs

1 T vanilla extract

1/3 C apple cider (Treetop Honey Crisp Cider)

1 T [Spiced Caramel Apple Chai Chsck](#) tea

1 - 10-inch graham cracker crumb crust (store-bought or homemade)

FOR THE TOPPING:

3 medium apples, cored and sliced thin

1 C caramel ice cream topping (the thick kind)

1/2 C peanuts, chopped (or any nut you prefer)

PREPARE THE SPICED APPLE CHAI TEA:

In a small saucepan, bring the apple cider to a simmer. Remove from heat and steep the spiced apple chai tea in the cider for 5 minutes. Strain and discard the tea leaves and let the cider cool.

MAKE THE CHEESECAKE FILLING: Preheat your oven to 325°F. 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 and the cooled spiced apple chai-infused cider until fully incorporated.

ASSEMBLE AND BAKE: Pour the cheesecake filling into the graham cracker 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, place the sliced apples on top of the cheesecake 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 Once the cheesecake is fully chilled, drizzle the caramel ice cream topping over the apples and sprinkle with chopped peanuts.

SERVE: Slice and serve your Spiced Apple Chai Caramel Apple Cheesecake. Enjoy the delightful combination of creamy cheesecake, spiced apple chai, caramel, and crunchy nuts!