

Blackberry Mint Cheesecake

PREP TIME: 30 minutes

COOK TIME: 1 hour

CHILL TIME: 4 hours (or overnight)

TOTAL TIME: 5 hours 30 minutes

FOR THE CRUST:

1 1/2 C graham cracker crumbs

1/4 C granulated sugar

1/2 C unsalted butter, melted

FOR THE BLACKBERRY MINT LAYER:

12 oz cream cheese, softened

1/2 C granulated sugar

1 lg egg

1 t vanilla extract

1/4 C sour cream

1/4 C fresh blackberry puree (see instructions below)

1 T finely chopped fresh mint leaves

1/4 C brewed [Blackberry Mint Cheesecake](#) tea (1 T tea steeped in 1/4 C hot water, strained, then cooled)

FOR THE MINT LAYER:

12 oz cream cheese, softened

1/2 C granulated sugar

1 lg egg

1 t vanilla extract

1/4 C sour cream

1 T finely chopped fresh mint leaves

1/4 C brewed [Blackberry Mint Cheesecake](#) tea (1 T tea steeped in 1/4 C hot water, strained, then cooled)

FOR THE TOPPING:

Fresh blackberries

Fresh mint leaves

Whipped cream (optional)

PREPARE THE CRUST: Preheat your oven to 325°F (163°C). In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. 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 BLACKBERRY PUREE: In a blender or food processor, blend 1 cup of fresh or frozen blackberries until smooth. Strain the puree through a fine-mesh sieve to remove the seeds. You should have about 1/4 cup of smooth blackberry puree.

MAKE THE BLACKBERRY MINT LAYER: 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 egg and beat until fully incorporated. Mix in the vanilla extract, sour cream, fresh blackberry puree, finely chopped mint leaves, and cooled brewed blackberry mint tea until fully combined. Pour the blackberry mint layer over the cooled crust and smooth the top with a spatula.

MAKE THE MINT LAYER: In another large mixing bowl, beat the softened cream cheese until smooth. Add the granulated sugar and continue to beat until well combined. Add the egg and beat until fully incorporated. Mix in the vanilla extract, sour cream, finely chopped mint leaves, and cooled brewed blackberry mint tea until fully combined. Carefully pour the mint layer over the blackberry mint layer, smoothing the top with a spatula.

BAKE THE CHEESECAKE: 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.

SERVE: Once the cheesecake is fully chilled, garnish with fresh blackberries, mint leaves, and whipped cream if desired.