

Eggnog Cheesecake

with Spiced Whipped Cream

A festive and creamy cheesecake made with homemade eggnog, infused with Vanilla Rooibos Chai tea, Myers's Dark Rum, and warm spices. This cheesecake is perfect for holiday gatherings and special occasions.

PREP TIME: 30 minutes

CHILL TIME: 4 hours

COOK TIME: 1 hour

Eggnog:

4 C whole milk
1 C heavy cream
1/2 C granulated sugar
1/4 C brown sugar
4 lg egg yolks
1/2 C Myers's Dark Rum

1/2 C Vanilla Rooibos Chai tea, brewed and cooled
1 t vanilla extract
1/2 t ground nutmeg
1/2 t ground cinnamon
1/4 t ground mace

IN A SAUCEPAN, heat the milk, heavy cream, granulated sugar, and brown sugar over medium heat until just simmering.

IN A SEPARATE BOWL, whisk the egg yolks until smooth.

GRADUALLY ADD the hot milk mixture to the egg yolks, whisking constantly.

RETURN THE MIXTURE to the saucepan and cook over low heat, stirring constantly, until thickened.

REMOVE FROM HEAT and stir in the rum, brewed tea, vanilla extract, nutmeg, cinnamon, and mace.

CHILL THE EGGNOG in the refrigerator until ready to use.

Cheesecake:

1 1/2 C graham cracker crumbs
1/4 C granulated sugar
1/2 C unsalted butter, melted
3 (8 oz) packages cream cheese, softened
1 C granulated sugar
1/2 C brown sugar
3 lg eggs

1 C homemade eggnog
1/4 C Vanilla Rooibos Chai tea, brewed and cooled
1 t vanilla extract
1/2 t ground nutmeg
1/2 t ground cinnamon
1/4 t ground mace

PREHEAT THE OVEN to 325°F.

IN A MEDIUM BOWL, combine the graham cracker crumbs, granulated sugar, and melted butter.

PRESS THE MIXTURE into the bottom of a 9-inch springform pan.

IN A LARGE BOWL, beat the cream cheese until smooth.

ADD THE GRANULATED sugar and brown sugar, beating until well combined.

ADD THE EGGS one at a time, beating well after each addition.

MIX IN THE EGGNOG, brewed tea, vanilla extract, nutmeg, cinnamon, and mace until

smooth.

POUR THE FILLING over the crust in the springform pan.

BAKE FOR 60 MINUTES, or until the center is set.

ALLOW THE CHEESECAKE to cool completely, then chill in the refrigerator for at least 4 hours before serving.

Spiced Whipped Cream:

1 C heavy cream

1/4 t ground nutmeg

2 T brown sugar

1/4 t ground mace

1/2 t ground cinnamon

IN A LARGE BOWL, combine the heavy cream, brown sugar, cinnamon, nutmeg, and mace.

WHIP THE MIXTURE until soft peaks form.

TOP THE COOLED cheesecake with the spiced whipped cream before serving.