

Ginger-Peach Cheesecake

A delightful cheesecake featuring the vibrant flavors of fresh peaches and a blend of Peach Oolong, Peach Bellini, and Double Ginger teas, known as Ginger-Peach Scones. A hint of fresh ginger complements the tea blend, and a caramelized peach topping adds a sweet finish.

PREP TIME: 30 minutes

CHILL TIME: 4 hours

COOK TIME: 1 hour

Ginger-Peach Scones Crust:

1 1/2 C graham cracker crumbs
1/4 C granulated sugar
1/2 C unsalted butter, melted

2 T Ginger-Peach Scones tea, brewed and cooled

PREHEAT THE OVEN to 325°F.

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

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

BAKE FOR 10 MINUTES, or until the crust is set. Allow it to cool completely.

Cheesecake:

3 (8 oz) pkg cream cheese, softened
1 C granulated sugar
1/2 C brown sugar
3 lg eggs
1/2 C sour cream
1/4 C heavy cream

1/4 C Ginger-Peach Scones tea, brewed and cooled
1 t vanilla extract
1 t fresh ginger, grated
2 C fresh peaches, peeled and chopped

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 SOUR CREAM, heavy cream, brewed tea, vanilla extract, and grated ginger until smooth.

FOLD IN THE CHOPPED peaches until evenly distributed.

POUR THE FILLING over the cooled 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.

Caramelized Peach Topping:

2 lg peaches, peeled and sliced
1/4 C dark brown sugar
1/4 C granulated sugar
1/2 t ground ginger

1/4 t ground cinnamon
1/4 t ground nutmeg
1 T unsalted butter

IN A SAUCEPAN, melt the butter over medium heat.

ADD THE SLICED PEACHES, dark brown sugar, granulated sugar, ginger, cinnamon, and nutmeg.

COOK UNTIL THE PEACHES are tender and caramelized, about 5-7 minutes.

TOP THE CHILLED CHEESECAKE with the caramelized peach topping before serving.