

Cranberry Tea Cheesecake with Cranberry Delight Chutney

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

FOR THE CRUST:

1 1/2 C graham cracker crumbs
1/4 C sugar

1/2 C unsalted butter, melted

FOR THE CHEESECAKE FILLING:

3 (8 oz) pkgs cream cheese, softened
1 C sugar
3 lg eggs

1 C sour cream
1/4 C brewed cranberry tea, cooled
1 t vanilla extract

FOR THE TOPPING:

Cranberry Delight Chutney (see separate recipe)

PREPARE THE CRUST: Preheat the oven to 325°F. In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter. Press the mixture into the bottom of a 9-inch springform pan. Bake for 10 minutes, then set aside to cool.

PREPARE THE FILLING: In a large bowl, beat the cream cheese and sugar until smooth. Add the eggs one at a time, beating well after each addition. Mix in the sour cream, brewed cranberry tea, and vanilla extract until well combined.

BAKE THE CHEESECAKE: Pour the filling over the cooled crust. Bake in the preheated oven for 55-60 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 1 hour. Then, refrigerate for at least 4 hours or overnight.

ADD THE TOPPING: Before serving, spread the Cranberry Delight Chutney over the top of the cheesecake.