

Honeybush Pumpkin Cheesecake

This dessert combines the warm, spicy flavors of pumpkin pie with the creamy richness of cheesecake, all enhanced with the subtle notes of tea.

FOR THE CRUST:

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

1/2 C unsalted butter, melted

FOR THE CHEESECAKE LAYER:

16 oz cream cheese, softened
1/2 C granulated sugar
2 lg eggs
1/2 C heavy cream

2 - 4 T loose-leaf [Honeybush Pumpkin Chai](#)
1 t vanilla extract

FOR THE PUMPKIN PIE LAYER:

1 can (15 oz) pumpkin puree
3/4 C light brown sugar, packed
2 lg eggs
1 C evaporated milk
1/2 C heavy cream
2 T loose-leaf [Honeybush Pumpkin Chai](#)

1 t ground cinnamon
1/2 t ground ginger
1/4 t ground cloves
1/4 t ground nutmeg
1/2 t salt

PREPARE THE CRUST:

1. Preheat your oven to 350°F.
2. In a medium bowl, combine the graham cracker crumbs, sugar, and melted butter. Mix until well combined.
3. Press the mixture into the bottom of a 9-inch springform pan to form an even layer. Bake for 10 minutes, then set aside to cool.

MAKE THE CHEESECAKE LAYER:

1. In a small saucepan, heat the heavy cream until it just begins to simmer. Remove from heat and add the honeybush pumpkin chai tea. Let it steep for 10 minutes, then strain and let cool.
2. In a large bowl, beat the cream cheese and sugar until smooth. Add the eggs one at a time, beating well after each addition.
3. Gradually add the cooled tea-infused cream and vanilla extract, mixing until smooth.
4. Pour the cheesecake mixture over the cooled crust and spread evenly.

MAKE THE PUMPKIN PIE LAYER:

1. In a small saucepan, heat the heavy cream and evaporated milk until it just begins to simmer. Remove from heat and add the honeybush pumpkin chai tea. Let it steep for 10 minutes, then strain and let cool.
2. In a large bowl, combine the pumpkin puree, brown sugar, eggs, cinnamon, ginger, cloves, nutmeg, and salt. Mix until well combined.
3. Gradually add the cooled tea-infused cream mixture, stirring until smooth.