

# Chocolate Mint Cheesecake

A rich and indulgent chocolate mint cheesecake with a hint of refreshing mint, enhanced with the flavor of Chocolate Mint tea.

**PREP TIME:** 30 minutes

**COOK TIME:** 1 hour 15 minutes

## **CRUST:**

1 1/2 C crushed chocolate cookies  
1/4 C sugar  
6 T melted butter

2 T brewed Mint Chocolate Chai Pu-erh tea, cooled

## **CHEESECAKE FILLING:**

3 pkg (8 oz each) cream cheese, softened  
1 C sugar  
1 t vanilla extract  
3 lg eggs  
1/2 C sour cream

1/2 C melted dark chocolate, cooled  
1/2 C brewed Mint Chocolate Chai Pu-erh tea, cooled  
1 t spearmint extract

## **TOPPING:**

1/2 C chocolate shavings

1/4 C fresh mint leaves

**PREHEAT THE OVEN** to 325°F.

**MIX THE CRUST INGREDIENTS** in a bowl until well combined. Press the mixture into the bottom of a 9-inch springform pan.

**BAKE THE CRUST** for 10 minutes, then let it cool.

**BEAT THE CREAM CHEESE** and sugar together until smooth. Add the vanilla extract and mix well.

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

**BLEND IN THE SOUR CREAM**, melted dark chocolate, Mint Chocolate Chai Pu-erh tea, and spearmint extract until the mixture is smooth and creamy.

**POUR THE FILLING** over the cooled crust.

**BAKE THE CHEESECAKE** for 1 hour and 15 minutes, or until the center is set.

**COOL THE CHEESECAKE** to room temperature, then refrigerate for at least 4 hours or overnight.

**GARNISH WITH CHOCOLATE SHAVINGS** and fresh mint leaves before serving.