

Spiced Apple Pie Cheesecake

A delightful cheesecake with a spiced apple pie topping and an apple puree swirled into the cheesecake. This recipe incorporates Spiced Apple Chai and Candy Apple teas for a rich and aromatic flavor.

PREP TIME: 30 minutes

CHILL TIME: 4 hours

COOK TIME: 1 hour

Apple Puree:

4 lg apples, peeled, cored, and chopped
1/4 C granulated sugar
1/4 C brown sugar
1/2 C Spiced Apple Chai tea, brewed and

cooled
1/4 C Candy Apple tea, brewed and cooled
1 t ground cinnamon
1/2 t ground nutmeg

IN A SAUCEPAN, combine the apples, granulated sugar, brown sugar, brewed teas, cinnamon, and nutmeg.

COOK OVER MEDIUM HEAT until the apples are soft, and the mixture is thickened.

PUREE THE MIXTURE in a blender until smooth. Set aside to cool.

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 apple puree
1/4 C Spiced Apple Chai tea, brewed and cooled
1/4 C Candy Apple tea, brewed and cooled
1 t vanilla extract
1/2 t ground cinnamon
1/4 t ground nutmeg

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 APPLE PUREE, brewed teas, vanilla extract, cinnamon, and nutmeg 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 Apple Pie Topping:

2 lg apples, peeled, cored, and sliced
1/4 C granulated sugar
1/4 C brown sugar
1/2 C Spiced Apple Chai tea, brewed and

cooled
1/4 C Candy Apple tea, brewed and cooled
1 t ground cinnamon
1/2 t ground nutmeg

IN A SAUCEPAN, combine the apples, granulated sugar, brown sugar, brewed teas, cinnamon, and nutmeg.

COOK OVER MEDIUM HEAT until the apples are soft, and the mixture is thickened.

TOP THE CHILLED CHEESECAKE with the spiced apple pie topping before serving.