



Recipe



Chai Cheesecake

Ingredients:

For the Crust:

- 1 ½ cups crushed digestive biscuits
- ¼ cup sugar
- ½ cup melted unsalted butter

For the Cheesecake Filling:

- 680g cream cheese
- 1 cup sugar
- 3 large eggs
- ½ cup sour cream
- ½ cup NS Chai Syrup

Method:

Mix crushed biscuits, sugar and butter. Press firmly onto the bottom of a greased 9inch springform pan.

Beat softened cream cheese until smooth. Gradually add the sugar until creamy. Add eggs one at a time, continuing to beat mixture. Mix in sour cream and NS Chai Syrup.

Pour batter into crust, bake at 160C for 1hr. Cool, then allow to set in fridge overnight to set.