

Masala Chai Cheesecake

6	Chai tea bags or tsp of loose leaf tea
2	8 oz container cream cheese, softened
1	Egg
½ cup	Water
½ cup	sugar
1	9" graham cracker pie crust

Place the six Chai loose leaf tea in a cup with 1/2 cup boiling water. Let steep for 5 minutes.

In a large bowl, combine the concentrate of Chai tea, cream cheese and sugar. Blend well with an electric mixer.

Add eggs and mix again until blended smooth. Pour mix into pie crust and bake at 350 degrees for 40 minutes.

Cool in refrigerator approx. 3 hours or overnight.

Tip: May use fat free cream cheese, will slight change texture and appearance