



## THE DUCHESS'S DELIGHT

Apple-Walnut Cheesecake with Earl Grey Drizzle

Source: The Gilded Table – April Edition

Yield: Serves 10–12 | Prep Time: 30 min | Bake Time: 50 min | Chill: 4 hrs+

### Recipe Description

This fragrant, tea-kissed cheesecake is wrapped in a buttery shortbread crust and crowned with poached apples and toasted walnuts. For an elegant touch, drizzle with Earl Grey glaze, it's regal, warm, and spring-ready. Part of The Gilded Table: April Edition from Life in Bianca's Kitchen.

### Ingredients

- Butter Shortbread Crust:
  - 1 cup all-purpose flour
  - $\frac{1}{4}$  cup granulated cane sugar
  - $\frac{1}{2}$  cup (1 stick) unsalted butter, softened
  - $\frac{1}{4}$  tsp salt
  - $\frac{1}{2}$  tsp vanilla extract
- Vanilla Cream Custard Filling:
  - 2 (8 oz) packages cream cheese, softened
  - $\frac{1}{2}$  cup granulated cane sugar
  - 2 large eggs
  - 1 tsp pure vanilla extract
  - Pinch of ground nutmeg (optional)
- Poached Apple & Toasted Walnut Topping:
  - 2 medium apples, peeled, cored & finely diced (Honeycrisp or Gala)
  - 1 tbsp unsalted butter
  - 1 tbsp brown sugar
  - $\frac{1}{2}$  tsp cinnamon
  - $\frac{1}{8}$  tsp ground cloves (optional)
  - $\frac{3}{4}$  cup chopped walnuts, lightly toasted



- Earl Grey Drizzle: (Optional)
  - 1 Earl Grey tea bag
  - $\frac{1}{4}$  cup boiling water
  - $\frac{1}{2}$  cup powdered sugar
  - $\frac{1}{4}$  tsp vanilla extract

### Directions

1. Preheat oven to 350°F (175°C). Mix flour, sugar, and salt for crust. Cut in butter and vanilla. Press into greased 9-inch springform pan. Bake 10–12 minutes until lightly golden. Cool slightly.
2. For the filling, beat cream cheese until smooth. Add sugar and vanilla. Beat in eggs one at a time. Pour over crust and smooth top.
3. In skillet, melt butter. Add apples, brown sugar, cinnamon, and cloves. Cook 5–7 minutes until tender. Cool slightly and fold in walnuts.
4. Spoon apple-walnut topping over cheesecake. Bake at 325°F (160°C) for 45–50 minutes until center is just set. Let rest in oven 15–20 min, then cool completely. Chill 4+ hours or overnight.
5. Steep tea bag in  $\frac{1}{4}$  cup boiling water for 3–4 minutes. Cool. Mix with powdered sugar and vanilla to make drizzle. Drizzle over chilled cheesecake before serving.

### Notes

Garnish with edible petals or herbs. Pairs beautifully with sparkling rosé or Earl Grey lavender tea.