

# Spiced Chai Pumpkin Cheesecake

A warm and comforting cheesecake with the flavors of spiced chai and pumpkin, perfect for autumn gatherings.

**PREP TIME:** 45 minutes

**COOK TIME:** 1 hour 15 minutes

## CRUST:

1 1/2 C crushed gingersnap cookies  
1/4 C sugar

6 T melted butter

## 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 C pumpkin puree  
1/2 C brewed Masala Chai tea, cooled  
1 t ground cinnamon  
1/2 t ground nutmeg  
1/4 t ground cloves

## TOPPING:

1/2 C whipped cream

1/4 C crushed gingersnap cookies

**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**, pumpkin puree, Masala Chai tea, and spices 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 WHIPPED CREAM** and crushed gingersnap cookies before serving.