

Spiced Pumpkin Cheesecake

For The Spiced Biscuit Base

160g digestive biscuits
3 tbsp (45g) caster sugar
1/2 tsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp ground cloves
90g unsalted butter, melted

For The Pumpkin Filling

300g caster sugar
1 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp ground nutmeg
1/2 tsp ground cloves
1/2 tsp salt
1 can (425g) pumpkin puree
675g cream cheese, room temperature
1 tbsp vanilla extract
1 tbsp freshly squeezed lemon juice
5 large eggs, room temperature
150ml double cream
90ml sour cream

To Decorate

100ml double cream
20cm springform tin
Large roasting pan

Instructions

- 1 Preheat the oven to 170C/325F/gas mark 3. Lightly grease the base and sides of a 20cm springform tin and wrap two wide layers of tin foil around the outside, covering the base and the sides. Make sure the edges of the foil go right up to the top of the tin so that no water gets in when you place it in the water bath later on.
- 2 To make the biscuit base, put the digestive biscuits, sugar and spices into a food processor or blender and blitz until the biscuits are finely crushed. Add the melted butter and pulse again until the crumbs are moistened. Scrape the crumbs into the tin and, using the back of a wooden spoon or your fingers, firmly and evenly press them into the base of the tin.
- 3 Bake for about 15-20 minutes, until the base is lightly browned at the edges. Remove from the oven and place on a cooling rack to cool while you make the filling.
- 4 Boil 2 litres of water for the water bath.

- 5 To make the pumpkin filling, in a large bowl, beat the cream cheese on a medium speed for around 1 minute until smooth. Add half of the sugar and beat again until incorporated. Add the remaining sugar, spices and salt and beat until smooth, scraping down the sides of the bowl as required. Add the pumpkin puree, vanilla and lemon juice and beat until smooth and incorporated. Add in 3 of the eggs and mix on a low speed for 1 minute, then add in the last two eggs and beat again until smooth. Finally, pour in the double cream and sour cream and beat until smooth.
- 6 Place the springform tin into the centre of a large roasting tin and carefully pour the filling into the tin, smoothing the top using a spatula. Place the roasting pan onto your oven shelf and carefully pour the boiled water into the roasting pan so that it comes halfway up the side of the springform tin. Make sure the water doesn't rise about the level of the tin foil.
- 7 Bake for around 1 hour 30 minutes, until the centre of the cheesecake wobbles just a little when gently shaken. Remove the roasting pan from the oven and place on a heatproof surface to cool. Run a knife along the sides of the tin to loosen the cheesecake. Leave the springform tin in the roasting pan until the water is only a little warm to the touch, then take the tin out, remove the foil and place the tin on a cooling rack to cool completely. Allow the cheesecake to cool completely before wrapping in clingfilm and chilling in the fridge for 3-4 hours, or overnight.
- 8 To serve, remove the cheesecake from the fridge and run a sharp knife along the edges of the tin to loosen the cake, then carefully push the base of the tin up to remove the cheesecake. Run the knife carefully between the biscuit base and the base of the tin and then gently move the cheesecake onto a serving plate. Allow the cheesecake to sit at room temperature for 30 minutes before serving. While you wait, you can decorate it by beating some double cream in a small bowl. Fit a piping bag with a star nozzle, fill the bag with the whipped cream and decorate the top of the cheesecake.

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