



Pumpkin-Spiced Cheesecake with DOVE® Milk Chocolate
RECIPE

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TIME

1 hour 10 minutes

INGREDIENTS

12 items

MAKES

16 servings

Prepared with low-fat cream cheese, this heavenly recipe combines all the lovely flavors of pumpkin pie and cheesecake into one decadent dessert.

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INGREDIENTS

Crust:

- 1 cup chocolate cookie crumbs
- 1 tbsp granulated sugar
- $\frac{1}{4}$ cup unsalted butter, melted

Cheesecake Filling:

- 2 pkgs (each 8 oz) low-fat cream cheese, softened
- 1/2 cup packed brown sugar
- 1 cup canned pure pumpkin purée
- 1 tbsp pumpkin pie spice
- 1 tsp vanilla extract
- $\frac{1}{4}$ tsp salt
- 3 eggs

Ganache:

- 12 DOVE PROMISES® Milk Chocolate, finely chopped

PRODUCTS USED



DOVE PROMISES Milk Chocolate

[SEE DETAILS](#)

[WHERE TO BUY](#)

Instruction/Preparation steps

1. 1

Crust: Preheat oven to 350°F.

2. 2

In small bowl, stir together cookie crumbs, sugar and melted butter. Press crumb mixture firmly into bottom of 8-inch springform pan.

3. 3

Bake for 8 to 10 minutes or until crust is fragrant, crisp and set. Reduce oven to 325°F. Let crust cool completely.

4. 4

Cheesecake Filling: In large mixing bowl, using handheld electric mixer, beat cream cheese until smooth. Add brown sugar; beat until smooth, creamy and blended. Beat in pumpkin purée, pumpkin spice, vanilla and salt until smooth. One at a time, beat in eggs just until combined.

5. 5

Pour filling over prepared crust. Transfer pan to parchment paper-lined baking sheet.

6. 6

Bake for 60 to 70 minutes or until filling is set but still jiggles slightly in center. Turn off oven and leave cheesecake inside for 1 hour with door ajar.

7. 7

Run knife around edges of pan to loosen cake from sides. Let cool to room temperature. Refrigerate for 4 to 6 hours or until well chilled and set (overnight is best). Remove cheesecake from springform pan.

8. 8

Ganache: Transfer chopped DOVE PROMISES® Milk Chocolate to microwave-safe bowl. Stir in butter. Pour cream over top. Microwave on MEDIUM heat, stirring every 30 seconds, for 1 to 2 minutes or until melted and smooth. Let stand for 10 minutes or until cooled slightly and still pourable.

9. 9

Pour ganache over cheesecake. Refrigerate until chocolate is set.

10. Tip

Substitute 12 DOVE PROMISES® Milk Chocolate with DOVE PROMISES® Dark Chocolate.

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[**DOVE® Dark Chocolate Pumpkin Shortbread Bars**](#)

Cooking time

40 minutes

Ingredients

14 items

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[**DOVE Dark Chocolate Covered Candied Orange Peel**](#)

Cooking time

45

Ingredients

3 items

[SEE DETAILS](#)



[**MINI ESPRESSO MOLTEN LAVA CAKES**](#)

Cooking time

10 mins

Ingredients

9 items

[SEE DETAILS](#)



[**Dove Promises Shaken Latte**](#)

Cooking time

15 minutes

Ingredients

6 items

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