

chattavore

PUMPKIN-WHISKEY MARBLED CHEESECAKE

Adapted from The Cook's Illustrated Baking Book

Prep time: 20-30 minutes

Cook time: 1 hour 45 minutes

Makes one 9-inch cheesecake

For the crust

- 7 ounces ginger snap cookies
- 3 tablespoons granulated sugar
- 6 tablespoons butter, melted and slightly cooled

For the cheesecake

- 3 8-ounce packages cream cheese, softened
- 1 1/3 cups granulated sugar
- 1/2 teaspoon salt
- 5 eggs, at room temperature
- 3/4 cup heavy cream
- 1/4 cup whiskey or bourbon (I used Chattanooga Whiskey)
- 1 1/2 teaspoons pumpkin pie spice, Chinese 5-spice powder, or Alchemy Spice Wake & Bake Blend (which is what I used) or a blend of cinnamon, ground ginger, nutmeg, cloves, and allspice
- 3/4 cup pumpkin puree

1. Preheat the oven to 325 degrees. In a food processor, pulse the ginger snaps to fairly fine crumbs (no large pieces remaining). Pulse in the sugar then drizzle the melted butter over the crumbs and pulse until the crumbs hold together. Press into the bottom of a 9-inch springform pan, using a flat-bottomed measuring cup to level out the crust. Bake for 15 minutes then set aside to cool for thirty minutes.
2. While the crust is cooling, spread the pumpkin onto several layers of paper towels and press down with several more layers (this will get out the excess moisture). Beat the cream cheese in a large mixing bowl using an electric mixer on medium speed (I used my KitchenAid). Scrape down the sides and beat in the sugar and salt until well-combined. Again, scrape down the sides and beat in the eggs one at a time. Scrape down the sides again and add the cream and whiskey. Beat until well combined.
3. Divide the batter between two bowls (I used my kitchen scale to get the most even division). Whisk the pumpkin and the spices into one bowl until well-combined.
4. Wrap the outside of the springform pan in a double layer of aluminum foil. This will prevent the water from the water bath to getting into the cheesecake and will keep the cheesecake from leaking out.
5. Layer the batters into the prepared pans, pouring a little bit of one into the pan then pouring a little bit of the other on top until you have used all of the batter. This should cause enough marbling but you can swirl them together with a knife if you desire more of a swirl/marble.

6. Place the pan into a roasting pan and place on the rack of the preheated oven. Using a large pouring vessel with a spout, pour hot water into the pan until it reaches halfway up the sides of the springform pan. Bake for an hour and a half then remove the roasting pan to a wire rack.
7. Run a thin knife or spatula around the edge of the springform pan to loosen the cake from the pan. Cool for an hour, until the water in the roasting pan is just warm. Remove the springform pan from the roasting pan and continue to cool for three hours, then wrap in foil and chill for at least three more hours before serving (I chilled mine right in the springform pan to protect the sides, but you can take it out if you wish).