

DORITOS® Spicy Sweet Chili Cheesecake

Ingredients

Crust:

- 8 cups DORITOS® Spicy Sweet Chili Flavored Tortilla Chips
- 1/2 cup butter, melted
- 1/4 cup granulated sugar

Filling:

- 2 pkg (each 8 oz) brick-style plain cream cheese, softened
- 1/2 cup granulated sugar
- 2 tbsp heavy or whipping (35%) cream
- 1 tbsp vanilla extract
- 2 eggs
- 3 tbsp pumpkin pie filling
- 1 tsp pumpkin pie spice
- Whipped cream, for serving
- 12, for garnishing DORITOS® Spicy Sweet Chili Flavored Tortilla Chips

How to make it

1. Crust: Preheat oven to 350°F.
2. In food processor, pulse DORITOS® Spicy Sweet Chili Flavored Tortilla Chips until finely crushed. Transfer crumbs to bowl. Stir in melted butter and sugar until combined.
3. Firmly press crumb mixture into bottom and up sides of 9-inch pie plate.
4. Bake for 10 minutes or until toasted and golden (reduce heat to 325°F). Let crust cool completely.



PREP
TIME

25 min (+
3 hr
standing
time)



COOK
TIME

50 min



TOTAL
TIME

4 hr 15
min



SERVINGS

12

Made with



**DORITOS® Spicy Sweet Chili Flavored
Tortilla Chips**

5. Filling: In large bowl, using handheld electric mixer, beat cream cheese and sugar until light and fluffy. Beat in cream and vanilla until combined. One at a time, beat in eggs until incorporated.
6. Transfer one-quarter filling to medium bowl. Stir in pumpkin pie filling and pumpkin pie spice until blended.
7. Drop dollops of each batter into prepared crust; using tip of knife, swirl batters together.
8. Bake in a water bath for 40 to 45 minutes or until cheesecake is set but jiggles slightly in center. Transfer to wire rack to cool completely. Refrigerate for at least 2 hours or until completely chilled.
9. Cut cheesecake into slices. Garnish each slice with whipped cream and a tortilla chip.