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 DORITOS® Spicy Sweet Chili Flavored Tortilla Chips for garnishing

How to make it

- 1. Crust: Preheat oven to 350°F.
- 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.
- Bake for 10 minutes or until toasted and golden (reduce heat to 325°F). Let crust cool completely.



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
25 min	50 min	75 min	12

Made with



DORITOS® Spicy Sweet Chili Flavored Tortilla Chips

- 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.
- 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.
- 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.