

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/pumpkin-chai-cheesecake-bars>

Pumpkin Chai Cheesecake Bars

Prep time: 15

Servings: 9

Want to eat all the pumpkin things, but need to spice up your recipe selection? You've come to the right place. These Pumpkin Chai Cheesecake bars are next level. Like a cross between a pumpkin pie and a cheesecake with graham cracker crust with extra spice. Made with lactose-free cream cheese and sour cream, it's pumpkin dessert perfection.

Quin Liburd

Ingredients

- 2 (8-ounce) Green Valley Creamery Lactose-Free Cream Cheese
- 1 (15-ounce) canned pumpkin puree
- $\frac{1}{2}$ cup packed brown sugar
- 2 tablespoons cornstarch
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon ground cardamom
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{2}$ cup Green Valley Creamery Lactose-Free Sour Cream, room temperature
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- Optional: whipped cream, for serving

Crust:

- 1 $\frac{1}{2}$ cups crushed gingersnap cookies
- 4 tablespoons unsalted butter
- 2 tablespoons granulated sugar
- $\frac{1}{4}$ teaspoon kosher salt

Instructions

1. Preheat the oven to 350°F. Line an 8x8 inch square baking pan with parchment paper (enough to hang over sides) and butter/spray for good measure. Set aside.
2. In a medium bowl, combine crushed gingersnap cookies, melted butter, sugar, and salt together. Mix well to fully combine. Press mixture into

prepared baking pan. Bake for 10 minutes and then let cool completely.

3. Reduce the oven temperature to 325°F.
4. In a food processor, bowl of a stand mixer, or using a handheld electric mixer, mix together the cream cheese, pumpkin puree, sugar, cornstarch, spices, and sour cream. Mix until smooth and well combined.
5. Add in eggs, one at a time, beating well after each addition. Be sure to scrape down sides of the bowl if needed. Then add in vanilla extract.
6. Pour cheesecake batter onto cooled crust. Use an offset spatula to smooth top, if necessary, for an even layer.
7. Bake cheesecake for 35-40 minutes, or until cheesecake is set but center is slightly jiggly. Allow cheesecake to cool on a wire rack until it reaches room temperature. Then carefully cover the cheesecake with plastic wrap and transfer to the refrigerator to chill overnight.
8. When ready to cut, carefully pull cheesecake out of the pan and onto a cutting board. Use a large knife (run under hot water to warm it up and wipe clean with a towel between each slice) to cut into squares.
9. Serve with whipped cream as garnish, if desired. Enjoy!