



# Bourbon Spiced Pumpkin Cheesecake with Pecan Crust

## The Story of a Perfect Crust

Let's start with the crust. It's the hug for our cheesecake. I use graham crackers and pecans. I add a little ginger and cinnamon too. The smell is like a cozy autumn day.

My grandson once used a toy cup to press the crumbs. It had a dinosaur on it. The crust came out wonderfully. I still laugh at that. The lesson is to use what you have. A good crust matters because it gives every bite a sweet, crunchy start.

## A Little Kitchen Magic

Now, the pumpkin. The recipe asks us to dry it. This step is very important. Wet pumpkin makes a soggy cheesecake. We press it between paper towels.

It feels a bit silly, doesn't it? But trust me. Taking the extra water out makes the filling firm and silky. It's a small act of kitchen care. Have you ever tried drying pumpkin or another vegetable before? It makes all the difference.

## Mixing in the Good Stuff

Next, we mix. Room-temperature cream cheese is key. It blends smoothly with the sugar and spices. Then comes the bourbon. It adds a warm, deep flavor.

*Fun fact: Bourbon is a type of American whiskey. The alcohol bakes out, but the lovely taste stays. Doesn't that smell amazing? The filling becomes a beautiful orange color. It looks like a sunset in a bowl.*

## The Secret of the Bath

Here is the big secret. We bake the cheesecake in a water bath. This means the pan sits in hot water in the oven. It sounds tricky, but it's not.

The water gives gentle, even heat. It stops the top from cracking. It makes the texture dreamy and smooth. This matters because patience gives us perfection. Do you prefer creamy cheesecake or a firmer one? I love hearing about favorites.

## The Long, Sweet Wait

After baking, we wait. The cake cools slowly. Then it chills in the fridge for hours. This is the hardest part! But it lets the flavors become friends.

When you finally slice it, the wait is worth it. You see the perfect layers. You taste pumpkin, spice, and a hint of bourbon. It's a celebration on a plate. What dessert makes you think of a celebration? For me, it's this one.

## Ingredients:

Ingredient	Amount	Notes
Graham crackers	3 oz (85 g)	5 whole crackers, broken
Granulated sugar (for crust)	3 tablespoons	
Pecans	2 oz (57 g)	About 1/2 cup, chopped
Ground ginger (for crust)	1/2 teaspoon	
Ground cinnamon (for crust)	1/2 teaspoon	
Ground cloves (for crust)	1/4 teaspoon	
Unsalted butter	4 tablespoons	Melted
Granulated sugar (for filling)	1 1/3 cups (9 1/3 oz / 265 g)	
Ground cinnamon (for filling)	1 teaspoon	
Ground ginger (for filling)	1/2 teaspoon	
Ground cloves (for filling)	1/4 teaspoon	
Ground nutmeg	1/4 teaspoon	
Allspice	1/4 teaspoon	



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Ingredient	Amount	Notes
Table salt	1/2 teaspoon	
Canned pumpkin	15 oz (425 g)	1 can
Cream cheese	1 1/2 lbs (680 g)	Softened, cut into chunks
Vanilla extract	1 teaspoon	
Large eggs	5	Room temperature
Heavy cream	1 cup	
Bourbon	1/4 cup	

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## Instructions

**Step 1:** First, make your cozy crust. Pulse the graham crackers and pecans in a food processor. Add the sugar and spices. It will smell like autumn in a bowl. Drizzle in the melted butter and mix it all up. Press it firmly into your pan with a glass. (A good hard press stops crumbly crusts!) Bake it for 15 minutes until it smells toasty. Let it cool on a rack.

See also [Garlic Pine Nut Brussels Sprouts Holiday Delight](#)

**Step 2:** Now, the spiced pumpkin filling. Whisk your sugar and spices in a bowl. This is the secret flavor mix. Dry the canned pumpkin on paper towels. Press hard to soak up the extra water. This step makes your cheesecake super creamy, not soggy. Do you know why we remove the water? Share below!

**Step 3:** Beat the soft cream cheese until smooth. Add your sugar-spice mix in parts. Scrape the bowl well each time. Then mix in the dried pumpkin and vanilla. It will turn a beautiful orange color. I always think of fallen leaves when I see it.

**Step 4:** Add the eggs one at a time, mixing gently. Finally, pour in the cream and bourbon. Mix just until it's all combined. Give it a final stir by hand with a spatula. Pour this lovely filling over your cooled crust. Smooth the top gently.

**Step 5:** Bake your cheesecake in a water bath. Wrap the springform pan bottom in foil. Place it in a roasting pan. Pour boiling water around it. This gentle heat is the key. It bakes slowly for about an hour and a half. The center should still have a little jiggle.

**Step 6:** Cooling takes patience. Let it cool in the water bath first. Then remove it and cool for hours. Finally, chill it in the fridge overnight. The wait is the hardest part! Slice it the next day. Doesn't that look amazing?

## Creative Twists

This recipe is wonderful as-is. But sometimes, a little change is fun. Here are three simple ideas. Try a gingersnap cookie crust instead of graham crackers. It adds a lovely spicy snap. You could swirl in some salted caramel before baking. Sweet and salty is so good. Or, skip the bourbon and use maple syrup. It gives a wonderful woody sweetness. Which one would you try first? Comment below!

## Serving & Pairing Ideas

This cheesecake is rich and needs little fuss. A dollop of fresh whipped cream is perfect. A sprinkle of toasted pecans on top adds crunch. For a fancy touch, drizzle each slice with caramel. It's pure happiness on a plate. To drink, a small glass of sherry pairs nicely with the spices. For the kids, warm apple cider is the best friend. Which would you choose tonight?

See also [Tajin Cucumber Coins Christmas Crunch](#)

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### Keeping Your Cheesecake Happy

This cheesecake loves the cold. Wrap it well and refrigerate for up to three days. For longer storage, freeze it whole or in slices. Wrap slices tightly in plastic, then foil. Thaw overnight in the fridge. I once forgot to wrap a slice properly. It tasted like my freezer smelled! Proper storage keeps flavors fresh and pure.

You can make the entire cake ahead. It actually tastes better the next day. The flavors get to know each other. This matters because it takes the pressure off. Your special dessert is ready and waiting for guests. Have you ever tried storing it this way? Share below!

### Cheesecake Confidence: Fixes for Common Hiccups

First, a soggy crust. Always bake your crust first. Let it cool completely before adding filling. I remember when my crust was mush. I learned the pre-bake step is non-negotiable. A crisp crust gives your dessert a perfect start.

Second, cracks on top. Do not overmix the batter. Mix just until everything is combined. Also, use a water bath. The gentle steam helps it bake evenly. This matters for a smooth, beautiful surface. It makes you proud to serve it.

Third, a dense texture. Your cream cheese and eggs must be room temperature. Cold ingredients do not blend smoothly. They make the batter lumpy. Which of these problems have you run into before? Fixing small issues builds big cooking confidence.

## Your Quick Questions, Answered

**Q: Can I make this gluten-free?**

A: Yes! Use gluten-free graham crackers for the crust. The rest is naturally gluten-free.

**Q: How far ahead can I make it?**

A: You can make it up to three days before serving. The flavor improves.

**Q: What if I don't have bourbon?**

A: Use 1/4 cup of apple cider instead. You'll still get a lovely spiced flavor.

**Q: Can I make a smaller version?**

A: You can halve the recipe. Use a 7-inch springform pan. Bake time will be less.

**Q: Any optional tips?**

A: A dollop of whipped cream on each slice is wonderful. *Fun fact: The paper towel step for the pumpkin is called "dewatering." It prevents a watery cheesecake!* Which tip will you try first?

## From My Kitchen to Yours

I hope this recipe brings warmth to your table. Baking is about sharing joy and stories. I would love to hear about your baking adventure. Did your family enjoy it? What memories did it create? Have you tried this recipe? Please tell me all about it in the comments below. I read every one.

See also [Baked Brie with Peach Pecan Preserves](#)



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Happy cooking!  
—Elowen Thorn.



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**PUMPKIN**  
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• WITH PECAN CRUST •



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# **Bourbon Spiced Pumpkin Cheesecake with Pecan Crust**

Author: Elowen Thorn



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Cooking Method: [Baking](#)



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Cuisine: [American](#)



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Courses: [Dessert](#)





## Bourbon Spiced Pumpkin Cheesecake with Pecan Crust | 19

Difficulty: **Beginner**



## Bourbon Spiced Pumpkin Cheesecake with Pecan Crust | 20

Prep time: **45 minutes**



## Bourbon Spiced Pumpkin Cheesecake with Pecan Crust | 21

Cook time: **1 hour 45 minutes**



## Bourbon Spiced Pumpkin Cheesecake with Pecan Crust | 22

Rest time: **7 minutes**



## Bourbon Spiced Pumpkin Cheesecake with Pecan Crust | 23

Total time: **10 hours**





## Bourbon Spiced Pumpkin Cheesecake with Pecan Crust | 24

Servings: **12 servings**



## Bourbon Spiced Pumpkin Cheesecake with Pecan Crust | 25

Calories: **520 kcal**



## Bourbon Spiced Pumpkin Cheesecake with Pecan Crust | 26

Best Season: **Summer**

### **Description**

A rich and decadent pumpkin cheesecake infused with bourbon and

warm spices, all nestled in a spiced pecan-graham cracker crust.

## Ingredients

### Crust:

- ☐ 3 ounces (85 grams) graham crackers (5 whole crackers), broken into large pieces
- ☐ 3 tablespoons granulated sugar
- ☐ 2 ounces (57 grams) pecans, chopped (about 1/2 cup)
- ☐ 1/2 teaspoon ground ginger
- ☐ 1/2 teaspoon ground cinnamon
- ☐ 1/4 teaspoon ground cloves
- ☐ 4 tablespoons unsalted butter, melted

### Filling:

- ☐ 1 1/3 cups (9 1/3 ounces/265 grams) granulated sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 1/2 teaspoon ground ginger
- ☐ 1/4 teaspoon ground cloves
- ☐ 1/4 teaspoon ground nutmeg
- ☐ 1/4 teaspoon allspice
- ☐ 1/2 teaspoon table salt
- ☐ 1 can pumpkin (15 ounces/425 grams)
- ☐ 1 1/2 pounds (680 grams) cream cheese, cut into 1-inch chunks and softened
- ☐ 1 teaspoon vanilla extract
- ☐ 5 large eggs, at room temperature
- ☐ 1 cup heavy cream
- ☐ 1/4 cup bourbon

## Instructions

1. For the crust: Adjust oven rack to lower-middle position and heat oven to 325°F. Spray a 9-inch springform pan with nonstick cooking spray.
2. Pulse graham crackers, pecans, sugar, and spices in a food processor until finely ground. Transfer to a bowl, drizzle with melted butter, and mix until moistened.
3. Press crumbs evenly into the bottom and up the sides of the prepared pan. Bake for 15 minutes until fragrant and edges are browned. Cool on a wire rack.
4. For the filling: Bring about 4 quarts of water to a simmer for the water bath. Whisk sugar, spices, and salt in a small bowl; set aside.
5. To dry pumpkin: Spread pumpkin on a paper towel-lined baking sheet. Cover with more paper towels and press firmly to remove excess moisture. Repeat until pumpkin is dry.
6. In a stand mixer, beat cream cheese to soften. Add the sugar-spice mixture in three additions, beating and scraping the bowl after each.
7. Add the dried pumpkin and vanilla; beat until combined. Add eggs in two batches, beating until incorporated after each addition.
8. Add heavy cream and bourbon; beat on low speed until just combined. Scrape the bowl and give the filling a final stir by hand.
9. Wrap the outside of the springform pan with heavy-duty foil. Place it in a roasting pan, pour in the filling, and smooth the top.
10. Place the roasting pan in the oven and pour boiling water into the roasting pan until it comes halfway up the side of the springform pan.
11. Bake for about 1 1/2 hours, until the center is slightly wobbly and registers 145-150°F on an instant-read thermometer.
12. Cool the cheesecake in the water bath for 45 minutes. Remove from the bath, discard foil, and cool on a rack for about 3 hours



until barely warm.

13. Wrap the pan in plastic wrap and refrigerate for at least 4 hours, or up to 3 days, until thoroughly chilled.
14. To serve: Loosen the cheesecake from the pan bottom with a spatula and transfer to a platter. Let stand at room temperature for 30 minutes before slicing.

## Notes

For a clean slice, dip your knife in hot water and wipe it dry between each cut. The cheesecake can be made up to 3 days ahead.

Keywords: Cheesecake, Pumpkin, Bourbon, Pecan, Thanksgiving, Dessert