

Pumpkin Cheesecake

A creamy spicy pumpkin cheesecake with graham cracker crust

Yield:

12-16 servings

Ingredients:

Crust Ingredients:

1 1/2 cups graham cracker crumbs

3 tablespoons sugar

5 tablespoons melted butter

1/16 teaspoon ginger

1/16 teaspoon cloves

1/4 teaspoon nutmeg

Filling Ingredients:

1 cup canned/pureed/mashed pumpkin

1/2 cup heavy whipping cream

2 teaspoons vanilla extract

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/8 teaspoon ground cloves

1/4 teaspoon salt

20 ounces cream cheese, softened

1/2 cup sugar

1/2 cup packed light brown sugar

1 tablespoon cornstarch (sift if there are lumps!)

4 large eggs, at room temperature

Whipped cream, for serving (optional)

Instructions:

1.

Make cheesecake crust by combining crust ingredients and

mixing well.

Press into the bottom of a greased 9-inch springform pan. Bake at 325

degrees for 15 minutes. Cool on wire rack.

2. In a bowl, whisk together pumpkin, whipping cream, vanilla, cinnamon, ginger, nutmeg, cloves, and salt. Set aside.

3. In a large bowl, stir the softened cream cheese until smooth. Add

the sugars and stir until smooth. Mix in the pumpkin mixture, then add

the cornstarch and mix until just blended. Add the eggs, one at a time,

mixing until just combined. (Stir by hand! Using an electric mixture

will incorporate air into the batter, causing the cheesecake to rise and

crack during baking!)

4. Wrap the outside of the springform pan tightly with 2-3 layers of aluminum foil.

5. Pour the filling into the cooled crust. Set the still-wrapped

springform pan in a large roasting pan. Carefully pour enough boiling

water into the large pan to come up 1 inch on the sides of the springform pan.

6. Bake at 325 degrees for 70 to 80 minutes or until the center is almost set in the middle.

7. Remove cheesecake from water bath and place on a cooling rack.

Carefully remove the foil and run a thin knife around the edge of the

cake. This will loosen the cake and help prevent the top from cracking.

When cheesecake has cooled slightly, remove the sides of the springform pan. Allow to cool completely at room temperature.

8. Refrigerate cheesecake for at least 4 hours before serving. Cut into 12-16 slices and serve with whipped cream if desired!



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This recipe is from Tammy's Recipes.