

Pumpkin

cheesecake recipe

You'll need:

9" springform pan
8 ½" parchment paper circle
2 Tb sugar
Pan coating spray

For the crust:

1 ½ cup graham cracker crumbs
½ cup ginger snap cookie crumbs
¼ cup plus 2 Tb unsalted butter, melted

Ingredients for batter:

1 ½ pounds softened cream cheese
¼ cup of sour cream
¾ cup sugar
¼ cup packed brown sugar
¼ cup of flour
¾ tsp cinnamon
¼ tsp nutmeg
12 oz (weight) Libby pumpkin
4 large eggs

Directions:

First, preheat the oven to 300 degrees. Prepare the pan by placing the parchment paper in the bottom, spray the inside sides with pan coating spray and dust with the 2 Tb sugar, gently knock out any loose sugar.

For the crust - Mix ginger snaps, graham crackers and butter together. Press into the pan and up the sides.

In mixing bowl with paddle attachment (or hand mixer), combine cream cheese, sour cream, sugar and brown sugar. Mix on medium until smooth. Add flour, cinnamon, nutmeg, and pumpkin. Beat until incorporated, another 2 or 3 minutes. On low speed, add the eggs one at a time and beat until incorporated. Do not over mix!

Place the prepared springform pan into the Perfect Cheesecake pan protector, pour the batter into the springform pan, then place them into a roasting pan. Place pan in center of preheated oven and fill the roasting pan to the brim with very hot water. Bake the cheesecake for 2 hours. If your oven cooks low you may have to go just a bit longer, set your timer for another 15 min and check. You are looking for a firm texture when the center is touched. When cheesecake is finished, Carefully remove the pan from the oven. Or you can shut the oven off and let it rest while the water bath cools. When cool enough to work with (10-15 min) remove the silicone sleeve by the handles from the roasting pan. Remove the spring pan from the sleeve and place in refrigerator for 12 hours until completely cold.

To serve, un-spring the pan, remove the outer ring, place a plate over the top of cake and invert the cake, remove the bottom and paper, with a nice serving platter, invert the cake back over. Spread the top of cheesecake with 1/2 cup of sour cream. To cut the cake, use a very thin and long knife dipped in hot water and wiped clean after each slice. Slice, serve, ENJOY!

