

PUMPKIN CHEESECAKE
SOURCE: CHEESECAKE FACTORY

INGREDIENTS:

2.5 C graham cracker crumbs	5 TBS butter, melted
1 C + 1 TBS sugar	3 8-oz pkgs cream cheese, softened
1 tsp vanilla	1 C canned pumpkin
3 eggs	1/2 tsp cinnamon
1/4 tsp nutmeg	1/4 tsp allspice
Whipped cream	

DIRECTIONS:

Preheat oven to 350° F – make crust by combining graham cracker crumbs with melted butter + 1 TBS sugar in medium bowl – stir well enough to coat all the crumbs with butter, but not so much as to turn the mixture into paste – keep it crumbly.

Press crumbs onto bottom and about 2/3 of the way up the sides of an 8” springform pan – bake 5 minutes – set aside.

In large mixing bowl, combine cream cheese, 1 C sugar + vanilla – mix with electric mixer till smooth – add pumpkin, eggs, cinnamon, nutmeg + allspice – continue to beat till smooth/creamy – pour filling into pan – bake 60-70 minutes – top will turn dark at this time – remove from oven and allow to cool. When it’s at room temperature, chill in refrigerator – when chilled, remove pan sides, cut into 8 pieces – serve with generous portion of whipped cream atop.

Yield: 8 servings