



D·B A R B A K E R Y

Pumpkin Cheesecake with Gingersnap Crust

INGREDIENTS:

- 12 ounces gingersnaps (for the crust)
- 1/2 cup pecans, finely chopped
- 6 tablespoons salted butter, melted
- 2 tablespoons of packed brown sugar
- Pinch of salt
- Three 8-ounce packages cream cheese, softened
- One 15-ounce can pumpkin puree (your favorite brand is fine)
- 3 large eggs (be sure they're large eggs), at room temperature
- 1/4 cup sour cream, at room temperature
- 1 1/2 cups granulated sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground nutmeg

For a simple easy caramel sauce, feel free to use your favorite store bought brand.

INSTRUCTIONS:

Step 1: For the pumpkin cheesecake with the gingersnap crust: In a food processor, grind the gingersnaps until fine. Pour into a bowl and stir in the chopped pecans, butter, brown sugar and salt. Press mixture into the bottom and sides of a 10-inch springform pan and refrigerate for 30 minutes (very important to refrigerate before baking).

Step 2: Preheat your oven to 350 degrees F.

Step 3: To make the pumpkin filling, beat the cream cheese in a mixer until soft, scraping the sides.

Mix in the pumpkin, scraping the sides once or twice. Add the eggs one at a time, allowing them to mix in. Next, add the sour cream and mix. With the mixer on low speed, add the sugar, cinnamon, vanilla and nutmeg. Do one last scrape of the bowl and mix to ensure everything is smooth and well mixed.

Step 4: Take the filling and pour into the pan, smoothing out the top. Place the pan on a baking sheet and bake until the filling is no longer soupy but still jiggly, this should take around 50-55 minutes. At this point, turn off the oven, open the door a crack and let the cheesecake sit in the oven for an additional 15 minutes. Following this, remove from the oven and allow it to cool for 35 minutes, once cooled, cover it with plastic wrap and place it in the fridge to cool for at least 5 hours or overnight.

Step 5: Slice the pumpkin cheesecake and top with your favorite caramel sauce, whipped cream (if desired) and additional chopped pecans (if desired).