



Delicious Pumpkin Cheesecake

Prep time: 15 minutes. Cook time:
1 hour. Serves 10-12.

Requires a 10-inch springform pan,
aluminum foil, and a roasting pan for
water bath.



For the crust:

- ¾ cup graham cracker crumbs
- ¾ cup ginger snap cookie crumbs
- ½ cup (one stick) butter, melted.

For the filling:

- 4 8-oz packages of cream cheese, softened
- 1 ¼ cup sugar
- 4 eggs
- 2 tablespoons vanilla extract
- 1 teaspoon grated lemon peel (lemon zest)
- 1 15-oz can pumpkin puree
- ¼ cup heavy cream
- 1 ½ teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- ½ teaspoon ground ginger

Garnish:

- Your favorite store-bought caramel sauce, warmed
- 1 cup toasted pecans, roughly chopped
- Sweetened whipped cream

Directions:

Preheat oven to 350° F. Line the bottom of the springform pan with parchment and spray the sides with cooking spray.

In a large bowl, mix the graham cracker crumbs, the ginger snap crumbs, and the butter together. Press in the bottom of the prepared springform pan.

In the bowl of an electric mixer, beat cream cheese on high until fluffy. Beat in sugar, eggs, and vanilla. Add the lemon peel, pumpkin puree, cream, and spices. Mix well and pour on top of the crust in the springform pan. Double wrap the outside of the pan in aluminum foil, making sure the bottom of the pan is covered. Place the springform pan in large roasting pan or baking dish and pour enough boiling water into the pan to reach halfway up the side of the springform pan. Place in oven and bake until cheesecake is done, about 1 hour 20 minutes, or until cheesecake is only slightly jiggy in the center. Remove from heat and cool completely. Place in refrigerator for at least 4 hours or overnight.

Hint: It's always best to make any cheesecake the day before serving it.

To serve, garnish with a layer of warm caramel sauce, the chopped pecans, and a dollop of whipped cream. Enjoy!