



FESTIVE PUMPKIN CHEESECAKE



Take time to read through the recipe before starting. It'll make it all go more smoothly and turn out perfect every time!

CINNAMON CRUMB CRUST

1 (6 oz.) package zwieback toast, crushed

¼ cup granulated sugar

1 teaspoon ground cinnamon

½ cup butter or margarine (melted)

Blend all ingredients. Press mixture firmly over the bottom and up the sides of a 9"-10" springform pan that has been lightly buttered. Refrigerate.

Preheat oven to 325 degrees F (165 deg C).

FILLING

3 (8 oz. each) packages cream cheese at room temperature

¾ cup granulated sugar

¾ cup firmly packed light brown sugar

3 large eggs

1 (1 pound) can pumpkin (not a pumpkin pie filling)

1 teaspoon ground cinnamon

½ teaspoon ground nutmeg

¼ teaspoon ground cloves

¼ teaspoon salt

¼ cup heavy cream or whipping cream

In a large bowl, beat cream cheese with electric mixer on medium speed until smooth. Gradually beat in granulated sugar and brown sugar until the mixture is light and fluffy. Add the eggs, one at a time, beating well after each addition. At low-speed beat in pumpkin, cinnamon, nutmeg, cloves, salt, and cream.

Pour into the cooled prepared crust.

Bake in preheated 325 deg F oven until a knife inserted in the center comes out clean, about 1 hour 35 minutes.

NUT TOPPER – OPTIONAL (if there are nut allergies or you just don't like walnuts or pecans, omit this step)

6 Tablespoons butter or margarine at room temperature

1 cup firmly packed light brown sugar

1 cup coarsely chopped walnuts or pecans

If using the nut topper, combine in a small bowl. Gently spoon nut topper over baked cheesecake. Bake 10 minutes longer.

Cool to room temperature on a wire rack. With a thin knife, loosen crust from pan. Do not remove sides of the pan yet.

Refrigerate 6 hours or overnight.

Gently remove sides of pan. Let stand 20 minutes at room temperature before serving. Top with whipped cream if desired.

Makes 16-18 servings.

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