

Chocolate Caramel Pumpkin Cheesecake

Kathy Ham

Ingredients

For the Crust

1 ½ cups graham cracker crumbs
½ cup ground pecans
2 tbsp. sugar
2 tbsp. brown sugar
¼ cup butter, melted

For the Cheesecake

1 cup 100% pumpkin
1 ½ cups sugar, divided use
5 eggs, divided use
2 tsp. ground cinnamon
½ tsp. ground ginger
¼ tsp. salt
3 (8 ounce) packages of cream cheese
2 tbsp. whipping cream
1 tbsp. cornstarch
1 tsp. vanilla extract
½ tsp. lemon extract

For the Icing

½ cup 100% pumpkin
¼ cup sugar
1 egg yolk
¼ tsp. vanilla
1 ¼ ounces condensed milk
¼ tbsp. cornstarch
½ stick butter
½ cup chopped coconut
½ cup chopped pecans

For the Topping

½ cup whole pecans
1 cup chopped pecans
1 cup shaved chocolate
½ cup melted caramel syrup
½ cup melted chocolate syrup

Praline Topping

½ cup brown sugar

¼ cup chopped pecans

2 tbsp. margarine

1/8 cup heavy cream

Instructions

Preheat oven to 350°F. Combine the crust ingredients and mix well. Press firmly into a 10-inch springform pan.

Combine 1 cup sugar, pumpkin, 3 egg yolks, cinnamon, ginger, and salt in a medium bowl and mix well.

Beat cream cheese until light and fluffy, gradually adding ½ cup sugar and mix well. Add whipping cream, one whole egg, and remaining egg yolk, beating well. Add cornstarch, vanilla, lemon extract, and beat batter until smooth. Add pumpkin mixture and mix well. Pour batter into pan.

Bake 55 to 60 minutes. Do not over bake. Center may be soft, but it will firm up when chilled. Let cheesecake cool on a wire rack and then refrigerate for four hours before icing.

For the icing: Combine ingredients except coconut and pecans and cook over low heat, stirring constantly until thickened, about 12 minutes. Add chopped pecans and coconut. Let stand for one hour at room temperature then refrigerate for two hours. Pour into center of cake.

For topping: Place whole pecans around the border of the cake and add chopped pecans on top of icing. Press shaved chocolate into side of cake. Pour ½ cup caramel syrup and drizzle over cake; then pour ½ cup chocolate syrup and drizzle over cake.

Praline topping: Melt ingredients in saucepan over low heat. Cool slightly and pour over top of cake icing.