

## Happy Fall Y'all Pumpkin Cheesecake- 3<sup>rd</sup> 2017

### **Crust:**

½ c graham cracker crumbs

¼ c sugar

1/3 c butter, melted

### **Filling:**

4 oz pkg cream cheese, softened

1-1/4 c sugar

2 tbsp cornstarch

2 tsp vanilla extract

4 large eggs

1 c pumpkin

2 tsp ground cinnamon

1-1/2 tsp ground nutmeg

### **Toppings:**

\*\*Maple whipped cream- Whip 1 c heavy whipping cream until fluffy. Add maple syrup to desired taste.

\*\*Caramel syrup drizzle

\*\*Candied pecans-Heat 3 tbsp butter, 3 tbsp brown sugar, 1 tsp vanilla, 1 tsp water. Add 1 c of pecans. Stir until pecans are completely covered. Place coated pecans on baking sheet and bake 3-4 minutes at 350<sup>o</sup> F. Let cool.

\*\*Optional

Preheat oven to 325<sup>o</sup> F. Place a greased 9 inch springform pan on double thickness of heavy duty foil (about 18 inch square). Securely wrap foil around pan.

Combine graham cracker crumbs & ¼ c sugar; stir in butter. Press onto bottom of pan & 1 inch up the side of the prepared pan. Place on baking sheet; bake until set (about 10-15 minutes). Cool on wire rack.

For the filling, beat 1 pkg of cream cheese, ½ cup of sugar & cornstarch until smooth, for about 2 minutes. Beat in remaining cream cheese, one pkg at a time, until smooth. Beat in remaining sugar & vanilla. Add eggs, beat on low speed just

until combined. Place 2 c of filling into a separate bowl; stir in pumpkin, cinnamon & nutmeg.

Pour half of plain filling onto cooled crust; dollop with half of pumpkin filling. Cut through with a knife to swirl. Repeat layers and swirling.

Place springform pan in a large baking pan; add 1 inch hot water to larger pan. Bake 55-65 minutes or until center is just set & top appears dull. Remove the spring form pan from water bath. Cool on wire rack 10 minutes. Carefully run knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight, covering when completely cooled. Remove rim from pan. If desired, top with maple whipped cream, caramel sauce drizzle and candied pecans.