

Praline Pumpkin Cheesecake/Pie
(1st place – Pumpkin Dessert Recipe Contest – 2017)

1-1/2 c. chopped pecans
2 c graham cracker crumbs
1/2 c butter, melted
1/4 c firmly packed light brown sugar
1/2 c plus 2 tbsp jarred caramel topping
Two 8 oz pkgs cream cheese
1-3/4 c sugar
4 eggs
1 large can pumpkin
1 tsp vanilla
1/2 tsp pumpkin pie spice
1/4 tsp salt
1-1/2 c heavy whipping cream
1/4 c plus 2 tbsp powdered sugar

Preheat oven to 350°F.

Crust: Bake pecans in a single layer in a shallow pan for 8-10 minutes or until toasted & fragrant, stirring halfway through. Stir together graham cracker crumbs, melted butter, light brown sugar & 1/2 c toasted pecans until blended. Press crumb mixture on bottom, up sides, and onto lip of lightly greased 10" deep dish pie plate. Bake for 10-12 minutes or until lightly browned. Let cool. Sprinkle remaining toasted pecans over bottom of crust. Drizzle caramel topping over pecans.

Filling: Combine cream cheese & sugar. Mix until blended. Add eggs one at a time on low speed. Stir in pumpkin, vanilla, pumpkin spice & salt. Stir into prepared crust. Bake 40-45 until mix is slightly puffed around edges and set in center. Cool completely.

Topping: Beat whipping cream on high speed, slowly adding powdered sugar. Swirl whip cream dots around pie. Drizzle with caramel & chopped pecans.