

Pumpkin Caramel Cheesecake

Crust:

- 1 ½ cups finely chopped gingersnap cookies (30 cookies) and ¼ cup butter or margarine melted.

Filling:

- 3 packages (8 oz. each) cream cheese, softened
- ½ Cup butter, softened
- 1 Cup Sugar
- 1 Cup Canned Pumpkin – Not Pumpkin Pie Mix
- ½ Cup Caramel Topping
- 3 Tbsp. flour
- 3 Eggs

Topping:

- 1 Cup Whipping Cream
- 2 Tbsp. Brown Sugar
- 1 Teaspoon Vanilla

Directions:

Heat oven to 350 degrees. Spray bottom of a 9 inch spring form pan with cooking spray. Wrap foil around outside of bottom and side of pan to catch drips. In small bowl, stir crust ingredients until well mixed. Press mixture in bottom of pan. Bake 10 – 12 minutes.

In a large bowl, beat cream cheese with electric mixer on medium speed just until smooth and creamy. Beat in ½ cup butter until creamy. Do not overheat. On low speed, gradually beat in sugar. Add pumpkin; beat until blended. Beat in caramel topping and flour. Beat in eggs, 1 at a time, just until blended.

Reduce oven temperature to 325 degrees. Pour filling into partially baked crust. Place spring form pan in large roasting pan; pour hot water into roasting pan until one-fourth full. Bake 1 hour 15 minutes to 1 hour 25 minutes or until edge of cheesecake is set. Cool in pan on cooling rack for 30 minutes. With a sharp knife, loosen cheesecake from side of pan. Cover cheesecake; refrigerate at least 8 hours.

In a chilled medium bowl, beat topping ingredients with electric mixer on high speed until soft peaks form. Run knife around the edge of pan to loosen cheesecake again; carefully remove side of pan. Top each slice with whipped cream and enjoy!