

Pumpkin Cheesecake



CRUST

- 1 ½ C Graham cracker crumbs
- ½ t Cinnamon
- 3 T Sugar or Splenda
- 4 T Butter, melted (Half a stick)



FILLING

- 2 8-oz packages of cream cheese, softened to room temperature
- 1 ½ C Puréed pumpkin from a can, liquid squeezed out
- ½ C Heavy cream
- 2 t Vanilla
- 1 ½ C Sugar, or half-and-half mix of sugar and Splenda
- 3 T Flour
- 1 t Cinnamon
- ¼ t Nutmeg
- ¼ t Salt
- 3 Eggs, at room temperature



TOPPING

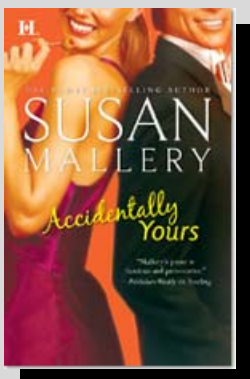
- 1 8-oz package of sour cream
- 3 T Sugar or Splenda
- 1 t Vanilla



Before you start, put the cream cheese and eggs on the counter so they'll reach room temperature by the time you're ready for them. Preheat the oven to 325. Mix together the crust ingredients and pat into a greased 9-inch springform pan. Bake until edges are brown, about ten minutes. Cool.

Mix together all the filling ingredients except the eggs. Blend well, scraping the pan frequently. Add the eggs one at a time. Wrap the bottom of the springform pan in two layers of aluminum foil so water won't leak into the pan. (Cooking cheesecake in a water bath keeps the top from cracking.) Place the pan in a large roasting pan, pour in the filling, then add an inch of water to the roasting pan. Bake until the center of the cake wobbles a bit, about an hour. Remove the springform pan from the water and cool on a wire rack for half an hour.

Mix together the topping ingredients, spread on the cake, and bake in the hot water bath for ten minutes. Cool. When the cake reaches room temperature, cover it with plastic wrap and refrigerate until use. Do not remove the springform pan until you're ready to serve. When you're ready, run a knife around the inside edge of the pan to loosen the crust.



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author of *Accidentally Yours* from HQN

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