

# Pumpkin Cheesecake with Cinnamon Crème

**Yield: One 9-inch cheesecake**

## **Crust Ingredients:**

30 ginger snap cookies (or enough for 1 and 1/2 cups crumbs)  
1/4 cup brown sugar  
1 teaspoon cinnamon  
1/4 cup butter, melted

## **Filling Ingredients:**

3 (8 ounce) packages cream cheese, at room temperature  
1 (one pound) can pureed pumpkin  
3 eggs plus 1 egg yolk  
1/4 cup sour cream  
1 and 1/2 cups sugar  
1 teaspoon pumpkin pie spice blend  
2 tablespoons all-purpose flour  
1 teaspoon pure vanilla extract  
pinch of kosher salt

## **Cinnamon Crème Ingredients:**

1 pint whipping cream  
1/4 cup confectioners sugar  
1/2 teaspoon cinnamon



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- Step 1:** Preheat the oven to 350 degrees F. In a food processor process ginger snaps into fine crumbs.
- Step 2:** To the bowl of the food processor, add sugar, cinnamon and melted butter. Pulse until ingredients are blended.
- Step 3:** Remove cookie mixture and place into a 9-inch spring-form pan. Press firmly into the pan.
- Step 4:** Bake for 8 minutes. Cool completely before filling.
- Step 5:** Lower oven to 325° F. In the bowl of an electric mixer cream together the cream cheese and sugar until light and fluffy.
- Step 6:** Add eggs and yolk, one at a time, scraping down the sides of the bowl and beating well.
- Step 7:** Add vanilla, pumpkin puree, sour cream, flour and pumpkin pie spice. Beat together until ingredients are well combined. Scrape down the sides of the bowl to make sure everything is well incorporated.
- Step 8:** Pour filling into cooled crust. Bake for about 75 – 90 minutes or until firm around the sides and set in the middle.
- Step 9:** Refrigerate for 4 hours before serving with freshly whipped cinnamon crème.
- Step 10:** *For the crème:* In the bowl of an electric mixer, beat on high whipping cream, sugar and cinnamon until soft peaks form. Serve with chilled pumpkin cheesecake.