Pumpkin Cheesecake Bars

Yield: 12 bars

Ingredients:

Base
- 15 whole graham crackers
- ¼ cup granulated sugar
- 1 stick (8 tablespoons) unsalted butter, melted

Filling
- 1 ¼ cups pure pumpkin puree
- 1 ½ teaspoons pumpkin pie spice
- 1 ½ teaspoons ground cinnamon
- 1 tablespoon all-purpose flour
- Three (8-ounce) packages of cream cheese, at room temperature
- 1 ⅔ cup granulated sugar
- 1 ½ teaspoons pure vanilla extract
- ½ cup sour cream
- ⅛ teaspoon kosher salt
- 3 large eggs at room temperature

Steps:

1. Preheat oven to 350°F. Line a 9" x 12" baking dish with a piece of parchment paper with the sides overhanging and set aside.

2. **Make the base and topping:** Add all base and topping ingredients to the bowl of a food processor (graham crackers, sugar, butter) and pulse until combined.

3. Press the mixture into the baking dish with an offset spatula or the back of a metal measuring cup. Bake for 10 - 15 minutes or until the bottom turns light brown. Remove and allow to cool while you make the filling.

4. **Make the filling:** In a large bowl whisk together the pumpkin puree, spices, and flour. Set aside.

5. In the bowl of a stand mixer fitted with a paddle attachment, beat the cream cheese and sugar until smooth. Add vanilla, sour cream, and salt and beat until well combined. Make sure to scrape down the sides of the bowl. Beat in the eggs, one at a time, scraping down the sides of the bowl as needed.

6. Measure out 1 ½ cups of the cream cheese mixture and add it to the reserved pumpkin mixture, stirring until combined.

7. Alternate scoops of cream cheese filling and the pumpkin filling all over the top of the crust. Using a paring knife, swirl the two mixtures together (you can make figure 8's). Be careful not to cut the crust.

8. Bake in the center of the oven for 35 - 45 minutes or until the center is slightly jiggly and the edges are set. Place on a wire rack to cool completely before moving it to the refrigerator to chill for at least 3 hours. Serve cold.