

RECIPE

PUMPKIN CHEESECAKE WITH CINNAMON VANILLA WHIPPED CREAM

INGREDIENTS:

For crust:

1 3/4 cup graham cracker crumbs
3 tbsp light brown sugar
1/2 tsp ground cinnamon
1 stick salted butter, melted

For whipped cream:

1 pint heavy cream
1 cup confectioners sugar
1 tsp vanilla extract
1/2 tsp ground cinnamon

For filling

3 8oz packages cream cheese, room temperature
1 15oz can of pureed pumpkin
3 large eggs, plus 1 egg yolk
1/4 cup sour cream
1 1/2 cup sugar
1/2 tsp ground cinnamon
1/8 tsp ground nutmeg
1/8 tsp ground cloves
2 tbsp all purpose flour
1 tsp vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees.

For the crust:

In a medium bowl, combine crumbs, brown sugar and cinnamon. Add in the melted butter and stir until the crumb mixture looks wet. Press down flat into a 9-inch springform pan and cover the outside of the pan tightly with aluminum foil. Set aside

For filling:

In a stand mixer fit with a paddle attachment beat cream cheese until smooth. Add in the pumpkin puree, eggs, egg yolk, sour cream, sugar and spices. Beat all ingredients until well combined. Lastly, add in the flour and vanilla extract. Continue to beat until the flour is completely combined into the pumpkin mixture.

Pour the the pumpkin mixture into the prepared springform pan with the graham cracker crust, taking care to spread the mixture evenly throughout the pan. Place the springform pan inside a large roasting pan and pour hot water about halfway up the side of the pan. Bake for 1 hour and then turn off the heat in the oven and leave the cheesecake in the oven for 30 minutes. Remove from the oven and take the foil off the outside of the pan and let stand on the counter for another 30 minutes. Cover and refrigerate for at least 4 hour or overnight.

For whipped cream:

Pour the heavy cream and vanilla extract into a large chilled stainless steel mixing bowl. Add in the confectioners sugar and ground cinnamon and using a hand mixer fitted with a whisk attachment, start on the slowest speed and gradually increase to the highest speed continually whisking until firm peaks form. Refrigerate until ready to serve. Do not make more than 4 hours ahead.