

Pumpkin Spice Cheesecake by Lynn's Recipes



Lynn demonstrates how to make a great Pumpkin Spice Cheesecake that would be a perfect dessert for Thanksgiving or Christmas.

Ingredients:

Crust:

- 1-1/2 cups graham cracker crumbs
- 5 Tablespoons butter, melted
- 1 Tablespoon sugar
- ½ teaspoon ground cinnamon

Filling:

- 24 ounces (4 -- 8 ounce packages) cream cheese, softened
- 15 ounce can of pumpkin puree
- 3 eggs
- 1 cup sugar
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves

Preheat oven to 350°. Spray an 8 or 9" spring form pan with cooking spray and cover the bottom with aluminum foil. Set aside.

Mix the graham cracker crumbs, sugar, cinnamon and melted butter and stir until the crumbs

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are coated. Press the crumbs into the bottom and about two-thirds up the sides of the spring form pan. Bake for 5 minutes in the 350° oven. Set aside to cool.

In a large mixing bowl, combine the cream cheese, 1 cup sugar and vanilla extract. Mix until smooth. Add the pumpkin, eggs and spices and continue to beat until very well incorporated. Scrape down the bowl really well after adding each ingredient. Pour the filling into the pan. Place the spring form pan in a roasting pan and pour boiling water about half way up the side of the pan to make a water bath. Bake for 60-70 minutes. The top will turn darker and will spring back when pushed a little.

When done, remove from the water bath and place on a cooling rack to reach room temperature. Cover and place in refrigerator overnight to completely cool.

Remove side of spring form pan and place on a serving plate.

This can be garnished with whipped cream and a sprinkling of cinnamon, if desired.

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