

Recipe for: Pumpkin Cheesecake

Ingredients

Crust

1 cup graham cracker
crumbs
4 Tbsp melted butter
2 Tbsp sugar

Filling

2 packages (8 oz. each)
cream cheese
1 ¼ cups sugar
1 can (16 oz.) solid pack
pumpkin
¾ cup sour cream
2 Tbsp bourbon or 2 tsp
vanilla extract
1 tsp ground cinnamon
1 tsp allspice
½ tsp salt
4 large eggs

Sour Cream Topping

1 cup sour cream
3 Tbsp sugar
1 tsp vanilla extract

Directions

Preheat oven to 350 F

Stir crust ingredients with fork and press into 9" spring form pan with hands. Bake for 10 minutes, cool on wire rack

Beat cream cheese until smooth. Slowly beat in sugar until blended, about 1 minute. Scraping bowl often with rubber spatula, with mixer at low speed beat in pumpkin, sour cream, bourbon, cinnamon, allspice and salt. Add eggs 1 at a time beating just until blended after each addition.

Bake at 350 F for 70 minutes or until center barely jiggles. Hint: to prevent cracking, place a large pan of water on the lower oven rack before baking.

While cheesecake is cooling, beat topping ingredients until blended. Spread over the top and refrigerate.