

# 1240KBIZ

*Your News & Information Leader*



## Pumpkin Cheesecake

(There are lots of cheesecake recipes out there but this is one of my favorites.)

### Ingredients

- 1 3/4 cups graham cracker crumbs
- 1/4 cup finely ground pecans (optional, but they really add to the flavor of the crust)
- 1/2 teaspoon ground cinnamon
- 1/2 cup unsalted butter, melted
- 3 8-ounce packages cream cheese, softened
- 1 1/2 cups sugar
- 2 tablespoons cornstarch
- 1 teaspoon vanilla
- 2 eggs
- 2 egg yolks
- 1/4 cup heavy cream
- 1 14 ounce can pumpkin
- Sugared pumpkin seeds
- 1/4 cup caramel sauce
- Powdered sugar

### Directions

Preheat oven 375 degrees F. Meanwhile, get started on your crust. In a bowl combine the cracker crumbs, nuts, and cinnamon. Then stir in the butter. Press the crust mixture into the bottom and about 2 inches up the sides of a 9-inch springform pan. Now, make the filling. In a mixer bowl combine cream cheese, sugar, cornstarch, and vanilla. Beat until fluffy. Add eggs and yolks all at once, beating on low speed just until combined. Fold in the cream and the pumpkin pulp. It will appear broken but will bake beautifully. Pour into the crust lined pan. Place on a shallow baking pan in oven. Bake for 35 to 40 minutes or until the center appears nearly set when shaken. Cool 15 minutes. Loosen sides of the pan, and cool for 30 minutes. Chill for 4 hours before serving.

Decorate with sugared pumpkin seeds and serve with caramel sauce.