

Pumpkin Pecan Cheesecake

This cheesecake is perfect for the holidays. I've made it here with a flaky pie crust, but you could swap it out for a graham cracker crust, if you prefer. Knowing how long to bake your cheesecake can be tricky. You cannot go by time alone. The cheesecake is done when the middle is set but wiggles. You want it to remain moist, but set. You don't want to see cracks in the top of the pie. Once it gets to that point, you can turn off the heat in your oven and let the pie cool in the warm oven. Or you can remove from the oven and let it sit on the counter until it cools. You don't want to put it in the refrigerator immediately!

1	pie crust dough	1 cup	canned pumpkin
$\frac{3}{4}$ cup	pecans, toasted	1 tsp	cinnamon
3	8 oz. pkgs cream cheese, softened	$\frac{1}{2}$ tsp	ground ginger
1 cup	sugar	$\frac{1}{4}$ tsp	ground cloves
3	eggs	1 cup	whipped cream

- 1 Roll out pie crust to a 12" circle. Moisten the sides of a 9" springform pan with water and place the dough into the pan, pressing dough against the side of pan. Place a sheet of foil over the dough and bake at 350° for 5 minutes, just to set the crust.
- 2 Make filling: With electric mixer, combine cream cheese and sugar in bowl and mix until smooth. Add eggs, pumpkin and spices.
- 3 Roughly chop pecans. Place in bottom of pan over the crust.
- 4 Pour filling into the crust. Bake for 50-60 minutes at 350° or until the top begins to darken. The cheesecake will wiggle when done, as if it is not yet done in the center. You do not want cracks to form on the top - this means it is overbaked. Take it out of the oven to sit until it is room temp, then refrigerate for a couple hours or as long as possible before serving.
- 5 To serve, remove sides of pan. Serve with whipped cream if desired.

Servings: 12

Preparation Time: 20 minutes

Cooking Time: 1 hour

Total Time: 3 hours and 20 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 150 calories, 63 calories from fat, 7.4g total fat, 56.7mg cholesterol, 73.4mg sodium, 96.2mg potassium, 20.2g carbohydrates, 1.4g fiber, 18.1g sugar, 2.6g protein.

Source

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