

instructions

Heat oven to 350F.

1. Combine all crust ingredients into a baggie and then sprinkle into a 9" well buttered spring form pan. Press crumbs into bottom of pan and come up the sides about 1". A spoon or small glass are a great pressing tool. Place crust in freezer to set up (minimum 10min)

2. In a mixing bowl, add cream cheese and whip until light and airy. Add pumpkin, sour cream and spices, mix well. Add flour and vanilla and mix until well combined, scraping down sides frequently. Turn mixer to low and add in eggs one at a time. Blend just until eggs are incorporated. (Do not overmix or you may end up with a soufflé).

3. Pour filling into prepared crust and bake for 50-60 minutes. The cheesecake should be slightly jiggly but will continue to cook while cooling on counter.

4. Cool cheesecake on a wire rack for 1 hour. Cover and place cheesecake in refrigerator for 4 hours – overnight.

5. Top with Cotton Blossom Pumpkin Praline caramel sauce (the best!) or caramel sauce of your choice. Garnish with whipped cream rosettes and chopped candied pecans.



Pumpkin Spice Cheesecake

featuring Cotton Blossom Caramel

ingredients

Crust

- 1 3/4c graham cracker crumbs
- 3tbsp granulated sugar
- 3tbsp melted butter
- 1tsp pumpkin pie spice

Filling

- 24oz cream cheese – room temperature
- 1 can pumpkin puree
- 3 eggs – room temperature
- 1/4c sour cream – room temperature
- 1tsp pumpkin pie spice
- 2tbsp flour
- 1 tsp vanilla extract