

Pumpkin Cheesecake

From The Peach Tree Tea Room

For the crust

- 3/4 cup graham cracker crumbs
- 1/2 cup finely chopped pecans
- 1/4 cup firmly packed dark brown sugar
- 1/4 cup granulated sugar
- 1/2 stick (1/4 cup) unsalted butter, melted and cooled

For the filling

- 1 cup canned pumpkin purée
- 3 large eggs at room temperature
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1 cup plus 2 tablespoons granulated sugar
- 1-1/2 pounds cream cheese, softened
- 2 tablespoons heavy cream
- 1 tablespoon cornstarch
- 1 teaspoon vanilla

For garnish if desired

- whipped cream
- cinnamon sugar
- toffee candy, crushed coarse

Make the crust: In a bowl combine the crumbs, the pecans, the brown sugar, the granulated sugar, and the butter, press the mixture onto the bottom of a 10-inch springform pan, and freeze the crust for 15 minutes.

Make the filling: In a bowl whisk together well the pumpkin, the eggs, the cinnamon, the nutmeg, the ginger, the salt, and 3/4 cup of the granulated sugar. In another bowl with an electric mixer cream together the cream cheese and the remaining 6 table-spoons granulated sugar, beat in the cream, the cornstarch, and the vanilla, and beat in the pumpkin mixture.

Pour the filling into the crust in the pan and bake the cheesecake in the middle of a preheated 350° F. oven for 40 to 45 minutes, or until the center is set. Let the cheesecake cool in the pan on a rack and chill it, covered loosely, overnight. Run a knife around the edge of the pan and remove the side of the pan.

Garnish the cheesecake with the whipped cream, the sugar, and the candy.