

BIG BOWL[®]

CHINESE AND THAI

PUMPKIN CHEESECAKE

Serving Size: 1 cheesecake

INGREDIENTS

CRUST:

- 1¾ cups graham cracker crumbs
- 2 tbsp. light brown sugar
- ½ tsp. ground cinnamon
- 6 tbsp. salted butter, melted

FILLING:

- 3 (eight oz.) packages of cream cheese, room temperature
- 1 (twenty oz.) can puréed pumpkin (*Libby's preferred*)
- 1 tbsp. vanilla paste
- 1 tbsp. bourbon or whiskey
- 3 eggs plus 1 egg yolk
- 1½ cups brown sugar
- 2 tsp. ground cinnamon
- ⅛ tsp. ground nutmeg
- ⅛ tsp. ground ginger
- 1 pinch salt
- 2 tbsp. all-purpose flour

METHOD

1. Preheat oven to 350°F
2. For crust: In a medium bowl, combine graham cracker crumbs, sugar and cinnamon. Add melted butter. Press down flat into a 9-inch springform pan. Set aside.
3. For filling: In a stand mixer or with a hand-held mixer, beat cream cheese until smooth. Add pumpkin purée, eggs, egg yolk, sugar and spices. Add flour, bourbon and vanilla paste. Beat together until well combined.
4. Pour filling into the pan, covering the crust. Spread out evenly with an offset spatula and place in oven for 1 hour at 350°F. Remove from the oven and let cool for 15 minutes. Cover with plastic wrap and refrigerate for 4 hours.

