

Creamy Pumpkin Cheesecake

This recipe will be sure to satisfy your Fall, pumpkin spice cravings.



Difficulty: **Intermediate**

Total Time: **190 minutes**

INGREDIENTS

Light cream cheese cut into cubes and very soft: (3) 8 oz packages

Greek yogurt: 1/2 cup

Large eggs: 3

Egg yolks: 2

Pumpkin puree: 15 oz can

Packed brown sugar: 3/4 cup

Granulated sugar: 3/4 cup

Cinnamon: 3/4 teaspoon

Nutmeg: 1/8 teaspoon

Ground ginger: 1/4 teaspoon

All-purpose flour: 3 tablespoons

Vanilla extract: 1 1/2 teaspoon

Gingersnap cookies pulsed into crumbs: 2 cups

Sugar: 1/3 cup

Salt: 1/4 teaspoon

Unsalted butter melted: 7 tablespoons

INSTRUCTIONS

Preheat oven to 325 degrees F.

For crust:

1. In food processor combine Gingersnap, sugar, and salt. Pulse until the crackers have been completely pulsed to crumbs. Drizzle melted butter, mix well to combine. Press down into a lightly greased 9 inch spring form pan.
2. Bake for 10 minutes to set crust. Allow to cool. Wrap the bottom of the pan in foil covering at least half way up the side.

For filling:

1. Beat cream cheese and Greek yogurt in a mixer until smooth.
2. Add pumpkin puree, eggs, egg yolk, sugars and spices mix until well combined.
3. Add flour and vanilla and mix until batter comes together. About 30 seconds, or until flour is completely incorporated but not over mixed.
4. Pour filling into crust, and spread evenly.
5. Place the spring form pan into a large, deep pan. Fill the outer pan up with hot water. About half way up the foil.
6. Place pans in the oven and cook cheesecake for 1 hour and 40 minutes.
7. Turn oven off and let cheesecake sit for 45 minutes inside the oven. The center should be slightly wiggly.
8. Remove cake from water bath in the oven, run a knife very gently around the edge of the cake. Let it sit in the pan for 15 minutes.
9. Loosely cover with foil wrap and refrigerate for at least 6 hours overnight.

NUTRITION INFO

- Calories: 378
- Protein: 14g
- Carbohydrates: 57g
- Fat: 11g
- Fiber: 2g
- Sodium: 590mg
- Cholesterol: 72mg