

Pumpkin Cheesecake

(Inspired by the Cheesecake Factory)

Crust:

1½ c. graham cracker crumbs
5 T. butter, melted
1 T. sugar

Filling:

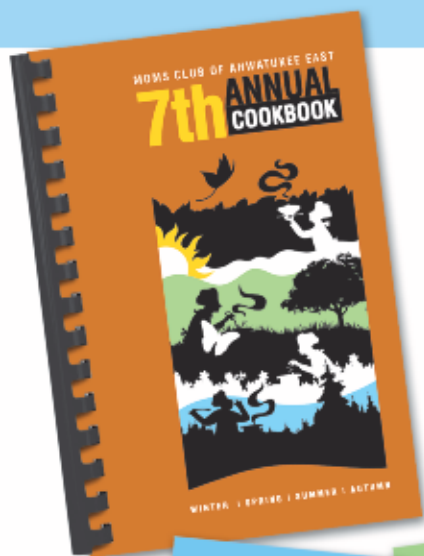
3 (8-oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1 c. canned pumpkin
3 eggs
½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. allspice
whipped cream

Recipe Submitted By: Carly Klessens

RECIPE OF THE MONTH

Preheat oven to 350°. In a medium bowl, combine graham cracker crumbs, melted butter, and 1 tablespoon sugar. Mix until crumbly. Press mixture onto the bottom and about 1 inch up the sides of an 9-inch springform pan. Bake crust for 5 minutes; set aside. In a large bowl, combine cream cheese, 1 cup sugar, and vanilla; beat until smooth. Add pumpkin, eggs, cinnamon, nutmeg, and allspice; beat until smooth and creamy. Pour filling into pan on top of crust. Bake 60–70 minutes, or until center is almost set. Remove from oven; cool to room temperature and chill in refrigerator. Remove from pan and cut into slices. Serve with generous dollops of whipped cream.

Note: My mom, sister, and I are huge cheesecake fans. We discovered this recipe a few years ago and have been making this instead of traditional pumpkin pie. It's a huge hit with our Thanksgiving dinner guests!



Organization: MOMS Club® of Ahwatukee East

Proceeds Support: various causes, such as school supply drives, breast cancer research, help for victims of domestic violence, care packages for soldiers, and more

Special Features:

This group took a unique approach to organizing recipes. Instead of traditional categories, recipes are categorized by the seasons. Tantalizing dishes for winter, spring, summer, and autumn delight taste buds all year long, while bold graphics really make this cookbook stand out!

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