



Pumpkin Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

Filling

- 600 g cream cheese
- 3/4 cup sugar
- 3 Tbsp brown sugar
- 3 eggs
- pinch of nutmeg
- 1/4 cup of flour
- 1 cup pureed pumpkin (boil and dump in the blender)
- 1 tsp cinnamon
- 1 tsp rum
- 1/4 cup whole cream
- 1/2 tsp vanilla

Crust

- butter
- graham crackers

Instructions

This is a modified version of my dad's holiday pumpkin cheesecake. He used to make it around Thanksgiving and Christmas for parties or just for us. It's a wonderful combination of pumpkin pie and cheesecake.

To modify it I've added my beloved rum and some brown sugar to complement the pumpkin, cinnamon, nutmeg trio. I also decided to add some cream and

vanilla after consulting a few other cheesecake recipes. It's not too sweet and has that rich, creamy New York-style cheesecake taste.

1. Crush the graham crackers and mix with butter in the cake pan to create the crust. Let it sit in the refrigerator for an hour.
2. Cream the cheese with the sugars with an electric mixer or by hand if you'd like the exercise. It should be creamy and fluffy.
3. Add the eggs one by one folding well into the mixture. After the eggs have been mixed in, add the rum, cream, and vanilla.
4. In a separate bowl sift flour with cinnamon, nutmeg. Mix in the pumpkin puree.
5. Add the pumpkin mixture to the cream cheese mixture and stir together until smooth.
6. Pour the mixture into your cake pan and set in a shallow pan filled with water. The water should come up to less than half of the cake pan. Place in an oven that's been preheated to 180 degrees C (350 degrees F)
7. Bake until a knife comes out clean. Let sit until it comes to room temperature and store in the refrigerator. Let sit at room temperature 30 minutes before serving.