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# Classic Pumpkin Cheesecake

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Preparation Time: 35 minutes

Start to Finish Time: 4 hours 30 minutes

Chill: 8 hours

## FOR THE CRUST

**1 1/4 cups graham cracker crumbs**

**5 tablespoons unsalted butter, melted**

**2 tablespoons sugar**

## FOR THE FILLING

**3 packages (8 ounce ea) cream cheese, room temperature**

**1 1/2 cups sugar**

**1 can (15 ounce) pure pumpkin puree'**

**1/4 cup sour cream**

**1 tablespoon pumpkin pie spice**

**2 teaspoons pure vanilla extract**

**1/2 teaspoon salt**

**4 large eggs, lightly beaten, at room temperature**

**whipped cream (for topping)**

Preheat the oven to 325 degrees.

Wrap the outside (bottom and sides) of a nine-inch springform pan with foil to prevent leaking.

Make the crust: In a bowl, toss the graham cracker crumbs, melted butter and sugar until combined. Firmly press into the bottom of the springform pan. Bake until set and a few shades darker, about 10 minutes. Transfer to a rack to cool completely.

Bring a kettle of water to a boil.

Make the filling: In a large bowl, beat the cream cheese with a mixer on medium-high speed until smooth, about 2 minutes. Add the sugar and beat until light and fluffy, about 3 more minutes. Add the pumpkin, sour cream, pumpkin pie spice, vanilla and salt. Beat until combined. Add the eggs. Beat on medium-low speed until just combined; switch to a rubber spatula for the last few stirs, making sure to get the bottom of the bowl. Pour the filling into the cooled crust. Gently tap the pan on the counter a few times to release any air bubbles.

Set the cheesecake in a roasting pan or large baking dish. Set on the middle oven rack. Carefully pour the boiling water into the roasting pan until it comes one-third of the way up the sides of the springform pan.

Bake the cheesecake until it's set around the edges but the center is still jiggly, about 1-1/2 hours. Turn the oven off. Crack the oven door open slightly and leave the cheesecake in the oven for 30 to 45 more minutes. Transfer to a rack. Run a thin knife around the edge and let the cheesecake cool completely.

Cover the cheesecake and refrigerate until fully chilled, at least eight hours or overnight.

Let the cheesecake sit at room temperature about 30 minutes before serving. Remove the springform ring. Top with whipped cream.

Yield: 8 to 12 servings

## Dessert

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*Per Serving (excluding unknown items): 5078 Calories; 343g Fat (59.8% calories from fat); 88g Protein; 432g Carbohydrate; 4g Dietary Fiber; 1792mg Cholesterol; 4082mg Sodium. Exchanges: 5 1/2 Grain(Starch); 11 Lean Meat; 0 Non-Fat Milk; 62 1/2 Fat; 22 Other Carbohydrates.*