



## Maple Pumpkin Cheesecake

One 10-inch cheesecake  
350°F

This is a holiday rich Cheesecake I taught how to make it on Hallmark's Home and Family Show in October of 2012.

### *Crust:*

|            |                         |
|------------|-------------------------|
| 2-1/2 cups | graham cracker crumbs   |
| 1 tsp      | ground ginger           |
| 1/3 cup    | unsalted butter, melted |

Place all into a bowl, and stir to combine. Press into the bottom of a 10-inch cheesecake pan. Freeze until you have the filling ready.

### *Filling:*

|            |  |
|------------|--|
| 2-1/2 lbs  | cream cheese (Philly), room temperature. |
| 1 cup      | sour cream, room temperature             |
| 2-1/2 cups | granulated sugar                         |
| 6 large    | eggs, room temperature.                  |
| 1 cup      | pumpkin puree                            |
| 1/2 cup    | pure maple syrup                         |
| 3 tbsp     | fresh lemon juice                        |
| 1 tbsp     | pure vanilla extract                     |
| 1/2 cup    | all-purpose flour                        |
| 1 tbsp     | ground cinnamon                          |
| 1/2 tsp    | freshly ground nutmeg                    |
| 1/4 tsp    | ground allspice                          |

1. In mixing bowl fitted with paddle attachment on medium speed blend cream cheese and sour cream for 3 minutes, add sugar and mix to incorporate.
2. Add eggs one at a time, blending between each egg for at least a minute.
3. Add pumpkin puree, maple syrup, lemon juice and vanilla.
4. Meanwhile, in a medium glass bowl, whisk flour, cinnamon, nutmeg and allspice. Fold into the cheese batter.
5. Pour over frozen crust, smoothing to the sides of the pan. Bake in preheated oven until top is light brown but center has a slight jiggle to it, about 60 to 75 minutes. Let cool in pan on a wire rack for 2 hours. Refrigerate for 6 hours prior to decorating and serving.