



## PUMPKIN CHEESECAKE

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*Desserts, Holiday, Thanksgiving, Vegetable*

**Difficulty:** Easy **Servings:** 12 **Source:** CHEF KENT RATHBUN

### INGREDIENTS

#### FOR THE PUMPKIN CHEESECAKE

- 12 ounces granulated sugar
- 2 1/2 pounds cream cheese
- 5 each whole eggs
- 11 ounces pumpkin puree
- 1 teaspoon vanilla extract
- 1 tablespoon lemon juice freshly squeezed
- 1 tablespoon cornstarch
- 4 ounces sour cream
- 1 teaspoon cinnamon ground
- 1 teaspoon ginger ground
- 1/2 teaspoon cloves ground
- 1 teaspoon nutmeg ground
- 1 each graham cracker crust your choice

### DIRECTIONS

#### FOR THE PUMPKIN CHEESECAKE

1. Place the sugar in a large mixer with paddle attachment. Add cream cheese and mix until smooth, scrape the bowl.
2. Add the eggs slowly with the mixer on the slow speed. Very important not to over beat the eggs into the mixture because it will cause cheesecake to souffle and break.
3. As the eggs are being incorporated scrape the sides of the bowl to keep mixture very smooth.
4. Add pumpkin puree, vanilla extract, lemon juice, cornstarch, sour cream, cinnamon, ginger, cloves and nutmeg - scraping the bowl between each addition. Never allow mixture to be over beaten. Set aside.

#### FOR THE CRUST

1. Prepare the crust.

#### ASSEMBLING THE CHEESECAKE

1. In a cheesecake spring form pan, spray the bottom and sides with food release spray.
2. Press graham cracker crust into the bottom so that it is evenly proportioned and flat.
3. Wrap the outside of the bottom and sides of the pan with a large piece of foil.
4. Pour the cheesecake batter carefully into the mold.
5. Place the cheesecake into a large pan of water, approximately 1/2" deep.
6. Transfer cheesecake to a 275 degree oven and bake for 50 minutes or until golden brown and fully set.
7. When cheesecake is done remove from oven and allow to cool to room temperature before placing in the cooler. (Cheesecake will crack if placed in the cooler when too warm)
8. Once the cheesecake is chilled thoroughly it can be un-molded. (Warm sides of the mold with a torch and cake should slide out)

### NOTES

Served with cranberry port wine chutney.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions for this dish are as follows.

1. Remove cake from cake box.
2. Display on cake stand or platter.
3. Heat caramel sauce in microwave for 10 seconds.
4. Suggested garnish is cinnamon whipped cream (not included). See recipe at [kentathbun.com/recipes](http://kentathbun.com/recipes)