

Pumpkin Cheesecake

Hickory Smoked salt

*Serves 8 ppl – Makes 1 Cheesecake*

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| *Ingredient* | *Qty* | *Measure* | *Notes* |
| *\*\*\*\* CRUST \*\*\*\** |  |  |  |
| *Gingersnaps, Crushed* | *2* | *Cups* | *We like Stauffers* |
| *Sugar, Dark Brown* | *¼* | *Cup* |  |
| *Butter, Melted*  | *1* | *Stick* | *We like Challenge Brand* |
| *Salt, Hickory Smoked* | *2* | *Tbsp* |  |
| *\*\*\*\* FILLING \*\*\*\** |  |  |  |
| *Cream Cheese* | *3ea* | *8 oz Pkgs* | *We like Challenge Brand* |
| *Pumpkin, Puree (prepared)* | *1* | *Ea* |  |
| *Eggs, Whole* | *4* | *Ea* |  |
| *Eggs, YOLK ONLY* | *1* | *Ea* |  |
| *Sour Cream* | *¼* | *Cup* |  |
| *Sugar, Cane Granulated* | *1 ½* | *Cup* |  |
| *Flour, All Purpose* | *2* | *Tbsp* |  |
| *Vanilla, Paste* | *2* | *Tbsp* |  |
| *Pumpkin Pie Spice* | *2* | *Tsp* |  |
| *\*\*\*\* TOPPING \*\*\*\** |  |  |  |
| *Salt, Hickory Smoked* | *1* | *Tbsp* |  |

***PREP TIME: 20-30 minutes COOKING TIME: 65-75 MINUTES REST TIME: 4 Hours***

1. *Preheat your oven to 350 degrees for standard oven or 325 degrees for convection oven*
2. ***FOR THE CRUST:***
	1. *In a medium mixing bowl, add the crushed gingersnap crumbs, melted butter, sugar and smoked salt. Mix well until all butter is absorbed by the crumbs*
	2. *Spray the bottom and sides of your pan using a non stick cooking spray*
	3. *Press this mixture into the bottom of a 9” Springform pan, or into a 13” cake pan (to make bars)*
3. ***FOR THE FILLING:***
	1. *In a large mixing bowl, add the Cream cheese and allow to soften for 20 minutes*
	2. *Using a hand mixer with paddles, beat the cream cheese until smooth*
	3. *Add: Pumpkin Puree, eggs, egg yolks, sour cream, cane sugar, flour and vanilla paste*
	4. *Beat until smooth*
4. *Pour the cheesecake batter into the pan, over the gingersnap crust*
5. *Allow the batter to settle*
6. *Place in the oven, on the middle rack and cook for 45 minutes, check the cheesecake and continue to cook in 10 minute increments until done. Approx 60-75 minutes*
7. *Cheesecake should have a firm center, with a slight amount of wiggle.*
8. *Once the cheesecake is set, remove from the oven and allow to cool on the counter for 15 minutes. Top with the 1 Tbsp of smoked salt*
9. *Place in the fridge and allow to cool for Min of 4 hours. Serve well chilled*