

Pumpkin Cheesecake

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12 servings

3/4 c graham cracker crumbs
1/2 c finely chopped pecans
3/4 c sugar plus 3 T , divided use
3/4 c packed dark brown sugar, divided use
4 T unsalted butter, melted and cooled
3 8 oz. packages cream cheese, softened
1 1/2 c canned solid pack pumpkin puree
3 large eggs, at room temp
2 T heavy cream
2 1/2 T bourbon, divided use
1 t vanilla extract
1 T cornstarch
1 1/2 t cinnamon
1/2 t salt
1/2 t ground ginger
1/2 t freshly grated nutmeg
1 1/2 cups sour cream

To make pecan crust, combine graham cracker crumbs, pecans, 1/4 c sugar, 1/4 c dark brown sugar and butter until well blended. Press into greased 9 inch springform pan and up sides. Refrigerate 1 hour. Make filling by beating cream cheese, 12 cup sugar and remaining 1/2 cup dark brown sugar in bowl until smooth and fluffy. Beat in pumpkin until blended. Beat in pumpkin until blended. Beat in eggs, cream, 1 tablespoon bourbon and vanilla until smooth. Combine cornstarch, cinnamon, salt, ginger and nutmeg and sift over batter. Beat just until mixed and pour into the chilled crust. Place on baking sheet and bake in preheated 350-degree oven 60 to 70 minutes or until toothpick inserted comes out clean. Cool 5 minutes. Make bourbon cream topping by stirring together sour cream, remaining 3 T sugar and remaining 1 1/2 T bourbon until blended Spread over top of hot cheesecake. Bake cheesecake 5 minutes longer and cool.

Adapted from "Victoria Sweet Baking" (Hearst, \$30)

Amy's note – I prefer to serve the sour cream topping separate from the cheesecake, but you can bake it on if you like.