

RECIPE INSTRUCTIONS

Pumpkin Cheesecake



Prep: 35 mins
Cooking: 1 hr to 1 hr 10 mins
Other: 30 mins for chilling crust; 8 hrs for chilling cake
Total: About 1¾ hrs, plus 8½ hrs for chilling

Ingredients

1½ cups graham cracker crumbs
3 tblsp plus 1 cup (8 oz) sugar
1 tsp ground ginger
6 tblsp unsalted butter, melted
1½ lb cream cheese, at room temperature
1¾ cups (1 lb) pumpkin purée, at room temperature
1 tsp finely grated orange zest
1 tblsp ground cinnamon
½ tsp ground cloves
½ tsp ground nutmeg
6 eggs, lightly beaten

Preheat an oven to 325°F. Position a rack in the middle of the oven. Cover the outside (bottom and sides) of a 9-inch springform pan with heavy-duty aluminum foil, shiny side out. Butter the inside of the pan and set aside.

In a bowl, stir together the cracker crumbs, the 3 tablespoons sugar and the ginger. Stir and toss while gradually adding the melted butter. Continue to stir and toss until well mixed. Press the crumb mixture evenly over the inside of the pan to reach 1¾–2 inches up the sides. Chill for 30 minutes.

Place the cream cheese in a large bowl. Using an electric mixer set on medium speed, beat until light and fluffy, 2–3 minutes. Slowly add the 1 cup sugar while continuously beating; occasionally scrape down the bowl sides. Add the pumpkin, orange zest, cinnamon, cloves and nutmeg and beat until smooth. Add the eggs, a little at a time, beating well after each addition and scraping down the bowl sides. Using a rubber spatula, stir slowly to dispel some of the bubbles.

Pour the batter into the prepared pan and smooth the surface. Bake until the top is lightly puffed all over, 60–70 minutes. The center may be slightly underset; it will firm up during cooling. Cool on a wire rack, then remove the foil and pan sides and refrigerate overnight. Before serving, you may want to slip the chilled cake carefully onto a large, flat serving plate if you have one. Slice while still well chilled.

Serves 12.