

# Pumpkin Cheesecake

## Ingredients

- 2 (8 ounce) packages cream cheese, softened
- ½ cup white sugar
- ½ teaspoon vanilla extract
- 2 eggs
- 1 (9 inch) prepared graham cracker crust
- ½ cup pumpkin puree
- ½ teaspoon ground cinnamon
- 1 pinch ground cloves
- 1 pinch ground nutmeg

Preheat oven to 325 degrees F (165 degrees C).

1. In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth.
2. Blend in eggs one at a time.
3. Remove 1 cup of batter and spread into bottom of crust; set aside.
4. Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust. Try not to disturb the bottom layer.
5. Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped cream before serving.

## Whipped Cream Recipe

- 1 cup heavy cream
- 2 tbsp powdered sugar
- 1 tsp vanilla

Pour Cream in bowl and whip on high until starts to thicken. Add sugar and vanilla and whip until peaks appear. Refrigerate until ready to serve

## Graham Cracker Crust

### Ingredients:

1 ½ cups about 1 sleeve, 8-10 graham crackers

5 tbsp butter

¼ cup sugar

1. Place graham crackers in zip lock bag and crush into crumbs.
2. Mix in a bowl with melted butter and sugar- mixture should be like wet sand
3. Push into bottom and sides of pie tin to form a crust. Set aside

You may also add chopped pecans to the mixture.