

Pumpkin Cheese Cake

Crust:

*¾ cups graham cracker crumbs
2 tbsp sugar
2 tbsp melted butter*

Cheesecake:

*1 ½ s cream cheese at room temperature
1 ½ cups sugar
4 large eggs
¾ cups canned solid-pack pumpkin
1 tsp ground cinnamon
1 tbsp Mexican vanilla
Whipped cream for garnish*

Preheat the oven to 350 degrees

For the crust, combine the cracker crumbs, sugar, and butter thoroughly. Press the mixture into the bottom of a 10 inch springform pan. Chill in the refrigerator for 15 minutes.

In mixer with the paddle attachment, whip the cream cheese and sugar until light and fluffy.

Add the eggs and the pumpkin, and continue beating until the mixture is smooth. Add the cinnamon and vanilla and incorporate thoroughly. Pour the cream cheese mixture into the prepared crust and bake for approximately one hour or until the cheesecake is set all the way through. Turn off the oven and let the cake sit for 15 minutes. Remove the cake from the oven and chill. Top with whipped cream.

Yields 10 to 12 servings