

Pumpkin Cheesecake

Rich, creamy pumpkin cheesecake with warm fall spices. Perfect for Thanksgiving with step-by-step instructions and expert tips.

400	60	460	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Pumpkin Cheesecake

Ingredients

- 1 cup granulated sugar
- 1 cup unsalted butter
- 8 oz cream cheese
- 3 egg
- 2 tbsp flour
- 1 cup sour cream
- 1 tsp vanilla extract

Instructions

- 1 Prepare the Crust**

Preheat oven to 175°C (350°F). Combine 1 cup graham cracker crumbs with 2 tablespoons melted butter in a bowl, mixing until the crumbs hold together when pressed.
- 2** Press the crumb mixture firmly into the bottom of a 9-inch springform pan, using the bottom of a measuring cup to create an even, compact layer.
- 3** Bake the crust for 10 minutes until lightly golden and set. Remove from oven and let cool completely while preparing the filling.
- 4 Make the Filling**

Beat 8 oz room temperature cream cheese in a large bowl with an electric mixer on medium speed for 3-4 minutes until completely smooth and no lumps remain.
- 5** Add 1 cup sugar and beat for 2-3 minutes until light and fluffy. Scrape down the sides of the bowl as needed.
- 6** Mix in 1 cup pumpkin puree and 1 teaspoon pumpkin pie spice, beating until completely smooth and evenly colored.
- 7** Add 3 eggs one at a time, beating on low speed after each addition just until incorporated. Avoid overmixing to prevent cracks.
- 8 Assemble and Bake**

Pour the filling over the cooled crust and gently tap the pan on the counter to release air bubbles. Smooth the top with an offset spatula.
- 9** Wrap the bottom and sides of the springform pan tightly with aluminum foil. Place in a large roasting pan and add enough hot water to reach halfway up the sides of the cheesecake pan.
- 10** Bake for 55-60 minutes until the edges are set and the center has only a slight jiggle when gently shaken. The top should not be browned.

11 **Cool and Chill**

Turn off oven and prop the door open slightly. Let the cheesecake cool in the oven for 1 hour to prevent sudden temperature changes that cause cracking.

12 Remove from water bath and cool completely at room temperature for 2 hours. Cover and refrigerate for at least 4 hours or overnight until completely chilled and set.

13 **Serve**

Run a thin knife around the edges to loosen, then release the springform sides. Slice with a clean knife wiped between cuts and serve chilled.

Tips

Ensure all ingredients are at room temperature before mixing. Cold cream cheese creates lumps that are difficult to eliminate, resulting in an uneven texture.

Mix the batter just until ingredients are combined. Overmixing incorporates air bubbles that can cause the cheesecake to rise and fall, creating cracks on the surface.

Use a water bath for gentle, even cooking. Wrap your springform pan in aluminum foil and place it in a larger pan filled halfway with hot water to prevent cracking.

Test for doneness by gently shaking the pan - the edges should be set while the center has a slight jiggle. The cheesecake will continue cooking as it cools.

Cool gradually to prevent cracks. Turn off the oven and leave the door slightly ajar, allowing the cheesecake to cool slowly for about an hour before removing.

Chill thoroughly before serving. A properly chilled cheesecake (at least 4 hours, preferably overnight) will slice cleanly and have the perfect texture.

Run a thin knife around the edges before the cheesecake cools completely to prevent the top from cracking as it contracts.

Use a hot, clean knife for perfect slices. Wipe the blade clean between cuts for professional-looking presentation.