

# ultimate pumpkin cheesecake

## INGREDIENTS

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1 cup crushed gingersnaps  
¼ cup unsalted butter, melted  
4 – 8 ounce packages cream cheese, softened  
1 ½ cups granulated sugar, divided  
2 Tablespoons cornstarch  
1 cup pumpkin puree  
2 teaspoons vanilla extract  
4 large eggs  
1 ½ teaspoons ground nutmeg  
2 teaspoons ground cinnamon

## DIRECTIONS

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1. Preheat oven to 350°F. Grease a 9-inch springform pan and place it on a double thickness of heavy-duty foil. Wrap foil around the bottom and up the sides of the pan.
2. In a small bowl, combine the gingersnap crumbs and melted butter, then press into the bottom of springform pan. Place the pan into the oven on a baking sheet and bake for 8 to 10 minutes, then cool on a wire rack.
3. Using an electric mixer, beat one package of cream cheese, ½ cup sugar, and cornstarch until smooth, about 2 minutes. Beat in the remaining cream cheese one at a time until the mixture is smooth. Add the remaining cup of sugar and vanilla, followed by the four eggs. Beat on low just until combined.
4. Place 2 cups of filling in a separate bowl. Stir in the pumpkin, cinnamon, and nutmeg, then remove ¾ cup of this filling into another bowl.
5. Pour the remaining 1 ¼ cups of pumpkin filling over the crust. Top with the plain filling and cut through with a knife to swirl. Drop the reserved pumpkin filling by spoonfuls over the cheesecake and again, cut through the plain filling with a knife to swirl.
6. Place the springform pan into a large baking dish. Add 1 inch of hot water to the larger pan. Bake for 60 to 80 minutes until the center is set and top appears dull.
7. Remove the cheesecake from the water bath and cool on a wire rack for 10 minutes. Run a knife around the edges of pan to loosen the crust. Cool one hour longer then refrigerate overnight.