

Pumpkin Cheesecake

🕒 1h

Ingredients

Ingredients for the crust:

1/4 cup butter, 1 cup ground walnuts, 1 cup crushed Schar shortbread cookies, 1/4 cup brown sugar

Ingredients for the cheesecake:

4 packages cream cheese, 4 eggs, 1 1/2 cup sugar, 2 tsp vanilla, 1 tsp cinnamon, 1/2 tsp ground cloves, 1/2 tsp ginger, 1/2 tsp nutmeg, 1 cup pumpkin puree

Ingredients for the topping:

1/4 cup granulated sugar, 1 cup sour cream, 1/2 tsp vanilla

Method

To prepare the crust: Use the ground nut and crushed shortbread cookie mixture as if it were graham crackers. Mix with butter, brown sugar and a dash of gluten-free flour. Press into pie pan. Bake for 10 minutes at 350 degrees.

Preheat oven at 450. In mixing bowl cream together the cream cheese, sugar. When sugar mixture is creamed and fluffy add pumpkin. Add eggs one at a time. Add spices. Pour over nut crust. Bake at 450 for 15 minutes. Turn oven down to 350 and bake for 55 minutes, or until knife inserted in center comes out clean. Mix sour cream, sugar and vanilla together. Remove cheesecake from oven. Spoon sour cream mixture over top of cheesecake leaving room around the edge, covering any cracks. Return to oven and bake for another 15 minutes at 350. Remove from oven and let cool for one hour, then refrigerate. Best when refrigerated over night

