

EASY PUMPKIN CHEESECAKE

Ingredients:

For crust:

- 1/2 cup graham crackers crumbs (or crunchy chocolate chip cookies, pounded into crumbs)
- 2 Tbs. butter
- 1 Tbs. sugar

For filling:

- 1 cup sugar
- 12 oz. cream cheese softened
- 12 oz. Ricotta cheese
- 1 tsp. vanilla
- 1 cup canned pumpkin
- 4 eggs
- 1/2 tsp. cinnamon
- 1/4 tsp. ginger



Directions:

Preheat oven to 350 degrees.

Make the crust by combining the cracker crumbs, butter and 1 Tbs. sugar. Press into the bottom of an 8-inch springform pan. Bake the crust for 5 minutes, then set aside until ready to fill.

In a large mixing bowl, combine the cheese, 1 cup sugar, vanilla, pumpkin, eggs, spices. Beat on HIGH until smooth and creamy.



Pour into the springform.

Bake for 60-70 minutes.

The top will be a bit darker by this point.

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Directions:

Turn off oven and let stand in oven for 1 hour to SET.

When the cake is at room temperature, put it into the refrigerator.

When the cake is chilled, run a knife around the outer rim and then remove the springform pan sides.

Serve plain or with whipped cream.