Pumpkin Cheesecake

A creamy baked pumpkin cheesecake with a buttery graham cracker crust. Make it the day before so it has plenty of time to chill before slicing.



MAKES

12 slices

PREP

25 minutes

BAKE

65-80 minutes

ALSO ALLOW

Cool 2 hours; refrigerate at least 8 hours

PAN

9-inch springform pan

Ingredients

Crust: 1 1/2 cups graham cracker crumbs (about 180 g)

Crust: 2 tablespoons granulated sugar

Crust: 6 tablespoons unsalted butter, melted

Filling: 24 ounces full-fat brick cream cheese, softened

Filling: 3/4 cup packed light brown sugar

Filling: 1/4 cup granulated sugar

Filling: 1 cup canned pumpkin puree, not pie filling

Filling: 1/2 cup full-fat sour cream, room temperature

Filling: 2 tablespoons all-purpose flour

Filling: 2 teaspoons pumpkin pie spice

Filling: 1 teaspoon vanilla extract

Filling: 1/4 teaspoon fine salt

Filling: 3 large eggs, room temperature

Optional serving: whipped cream and caramel sauce

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Method

1. Heat the oven to 325 F. Grease a 9-inch springform pan and line the base with parchment. Mix the crust ingredients; press firmly over the base and about 1 inch up the sides. Bake 10 minutes, then cool while making the filling.

2. Beat the softened cream cheese and both sugars on low speed until smooth, scraping the bowl. Mix in pumpkin, sour cream, flour, spice, vanilla and salt just until blended.

3. Add the eggs one at a time on low speed, mixing only until each disappears. Pour the filling into the crust and smooth the top.

4. Wrap the outside of the pan securely in two layers of heavy foil. Place in a roasting pan on the oven rack and carefully add hot water to come halfway up the springform pan. Keep the water outside the cheesecake pan.

5. Bake 65-80 minutes, until the edges are set and the center 2-3 inches wobble gently as one piece when nudged. Start checking at 60 minutes; it should not slosh like liquid.

6. Turn off the oven, prop the door slightly open and leave the cheesecake inside for 1 hour. Remove from the water bath, remove foil and cool on a rack for 1 hour. Refrigerate at least 8 hours, preferably overnight.

7. Run a thin knife around the edge before releasing the pan. Slice with a warm, wiped-clean knife. Add whipped cream and a little caramel only when serving.

Jane's Note

The easiest way to get neat slices is to give this a full overnight chill. Keep the mixer low once the eggs go in; extra air can make the top crack.

Make ahead

Bake 1-2 days before serving. Add toppings just before serving.

Storage

Refrigerate covered for up to 4 days. Freeze plain slices, tightly wrapped, for up to 2 months; thaw overnight in the refrigerator.