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How to Make Homemade Pumpkin Cheesecake



You've drooled over Pumpkin cheesecake at restaurants like the Cheesecake Factory, now you can make your own, and even better! You can use fresh the best possible flavor or canned pumpkin to save time! All I can say about this recipe is WOW! It is incredibly good! And if you use fat free cream cheese and egg beaters, so the recipe is almost no-fat and low sugar! If you make it with Splenda, it is an actual HEALTHY dessert that tastes sinfully good!

This makes 1 springform pan or 2 nine-inch deep dish pies

Ingredients and Equipment

- 2 cups of fresh cooked pumpkin ([see this page to make your own from a fresh pumpkin](#))
OR one can of commercial canned pumpkin (about 12 ounces total)
- 3 package (8 ounces each) cream cheese, room temperature
- 2 cup sugar (or 2 cups Splenda; or 1
- A graham cracker pie crust in a springform cheesecake pan (10 inch diameter, 3 inches deep) or in two 9-inch deep-dish pie plates, unbaked ([make your own crust, easy and much better than store bought - click here for directions!](#))
- dash salt
- 2 teaspoon ground cinnamon*
- 1/2 teaspoon ground ginger*
- 1 teaspoon vanilla extract



<http://www.Pumpkinpatchesandmore.org/pumpkincheesecake.php>

- cup of each)
- 7 eggs or Egg Beaters
 - 2 cups evaporated milk (I use fat-free)
 - 1/2 teaspoon ground nutmeg* (or substitute 3 teaspoons of pumpkin pie spice for these spices)

Pumpkin Cheesecake Recipe

1. Preheat oven to 350 F (175 C).
2. Make a graham cracker crust in one springform cheesecake pan OR in two 9 inch deep pie dishes ([see this page for instructions - or use a purchased deep dish graham cracker crust](#))



Cream Cheese Layer:

3. In a mixing bowl, combine the 3 packages of cream cheese, 1 cup of sugar, and 1 teaspoon of vanilla extract - mix well! (I used the fat free cream cheese and it tasted GREAT, even my junk-food junkie friends raved about it)
4. Beat in 4 eggs; (either beat them separately, or directly with the other ingredients). Again, I used Egg Beaters and they worked great and tasted great!



5. Pour the mixture in the pie crust.



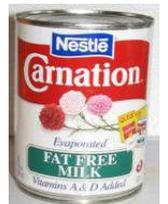
Pumpkin Layer:

6. In a large bowl, mix the pumpkin, 1 cup of sugar, a dash of salt, 1 teaspoon ground cinnamon, 1/4 teaspoon ground ginger and 1/2 teaspoon ground nutmeg (or, instead of these spices, separately; just 3 teaspoons of pumpkin pie spice).



7. Lightly beat 3 eggs (or use egg substitutes, like Egg Beaters or Better 'N Eggs) and blend them in.

8. Mix in the 2 cups of evaporated milk.



9. Pour the pumpkin mixture over the cream cheese layer that is already in the pie crust. Don't stir it in, nor worry about floating it on top. Just gently pour it in. As it cooks, it will settle out just right!



<http://www.Pumpkinpatchesandmore.org/pumpkincheesecake.php>

10. Bake the pumpkin pie in the oven at 350° for about 70 minutes; possibly another 10 minutes (until it has firmed up). The cream cheese layer will bubble up to the surface some; that's fine; it gives it the characteristic appearance.



11. Cool the pumpkin pie and refrigerate it! It won't really firm up unless you refrigerate it (it IS a cheesecake!). It will take a while - overnight is best, but a least a few hours.



It's great with a little whipped cream or topping. Let me know whether you agree (or disagree) that this is the best pumpkin cheesecake ever!