



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 65



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## Pumpkin Cheesecake with Cinnamon, Cloves & Nutmeg

### PREPARATION

- 1 - Preheat oven to 350 degrees F.
- 2 - Make Crust: In medium bowl, combine crumbs, sugar and cinnamon. Add melted butter. Press down flat into a 9-inch spring form pan. Set aside.
- 3 - Make Filling: Beat cream cheese until smooth. Add pumpkin puree, eggs, egg yolk, sour cream, sugar and the spices. Add flour and vanilla. Beat together until well combined.
- 4 - Pour into crust. Spread out evenly and place in oven for 1 hour. Remove from the oven and let sit for 15 minutes. Cover with plastic wrap and refrigerate for 4 hours.

### INGREDIENTS

#### Crust:

- 1 3/4 cups graham cracker crumbs
- 3 tablespoons light brown sugar
- 1/2 teaspoon ground cinnamon
- 1 stick melted salted butter

#### Filling:

- 16 ounces cream cheese, at room temperature
- 1 (15-ounce) can pureed pumpkin
- 3 eggs plus 1 egg yolk
- 1/4 cup sour cream
- 1 1/2 cups sugar
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon fresh ground nutmeg
- 1/8 teaspoon ground cloves
- 2 tablespoon all-purpose flour
- 1 teaspoon vanilla extract

COOK'S NOTE:  
Incorporating pumpkin, this decadent cheesecake recipe is a tantalizing taste of the season.

Bon Appetit!  
-George