

## Ultimate Pumpkin Cheesecake

Serves 12 to 16



### Ingredients

#### Crust

- 2/3 cup all-purpose flour
- 1/2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 8 tablespoons unsalted butter, room temperature, separated
- 2/3 cup granulated sugar
- 1 tablespoon light corn syrup
- 1 tablespoon molasses

#### Chocolate Cake Layer

- 1 1/2 ounce bittersweet or semi-sweet chocolate
- 3 tablespoon unsweetened natural cocoa powder (not Dutch-processed)
- 1/4 cup hot coffee
- 1/4 cup (1 1/4 ounces) unbleached bread flour
- 1/4 teaspoon baking soda
- 1/8 teaspoon baking powder
- 1/8 cup granulated sugar
- 1/8 cup packed brown sugar
- 4 tablespoons vegetable oil
- 1 large egg, room temperature
- 3 tablespoons buttermilk
- 1/2 teaspoon vanilla extract

#### Pumpkin Cheesecake Filling

- 1 1/3 cups granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon allspice
- 1/2 teaspoon salt
- 1 (15-ounce) can pure pumpkin puree
- 1 1/2 pounds cream cheese\*, softened at room temperature, cut into 1-inch cubes
- 1 tablespoon vanilla extract
- 5 large eggs, room temperature

### Directions

#### Crust

1. Preheat the oven to 375°F and line a rimmed baking sheet with parchment paper or silpat.
2. In a small bowl, sift together the flour, ginger, and cinnamon. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together 4 tablespoons of the butter and sugar until smooth and creamy. Pour in the corn syrup and molasses and mix until combined.
4. Add the flour mixture in two additions and mix until combined and a smooth dough forms.
5. Gather the dough into a ball and transfer to the prepared baking sheet. Roughly roll the dough to flatten to about 1/2-inch thick. Bake for 12 to 14 minutes, just until the edges become crisp and darken. Allow to cool completely. Reduce the oven temperature to 325°F.
6. Melt the remaining 4 tablespoons of butter in the microwave for about 20 seconds. Set aside.
7. Break up the cooled cookie into large pieces and transfer to a food processor. Pulse and drizzle in the melted butter until evenly moistened and the crumbs remain together when a handful is scrunched up in a fist.
8. Transfer the crumbs to a 9-inch springform pan and set on a baking sheet. Using the flat bottom of a measuring cup or slightly wet palms, firmly and evenly press the crumbs into the entire bottom of the pan.
9. Bake in the springform pan on the baking sheet for 10 minutes. Maintain oven temperature. Set crust aside to cool on the baking sheet.

#### Chocolate Cake Layer

1. In a small bowl, combine the bittersweet chocolate and cocoa powder. Pour the coffee over the chocolate and allow to sit for 5 minutes. Stir until melted and smooth.

# THE P•K•P WAY

1 cup heavy cream, room temperature

## Sweetened Whipped Cream Topping

1 cup cold heavy cream

¼ cup sugar

½ teaspoon vanilla extract

2. In a medium bowl, sift together the flour, baking soda and powder, and sugars. Stir to combine and set aside.
3. In a medium bowl, whisk together the oil, egg, buttermilk and extract.
4. Whisk the chocolate mixture into the egg mixture until combined. Pour over the flour mixture and stir to combine.
5. Pour the batter into the cooled crust and spread to create an even layer. Return the pan (still on the baking sheet) to the oven and bake for 18 – 20 minutes or until a toothpick inserted in the center comes out clean. Set aside to cool. Maintain oven temperature.

## Pumpkin Cheesecake Filling

1. Wrap the bottom of the cooled springform pan with heavy duty aluminum foil to cover the seams and up along the sides, about half way up the pan. Place the pan into a roasting pan. Fill a kettle with water and heat to boil.
2. In a small bowl, whisk together the sugar, cinnamon, ginger, nutmeg, cloves, allspice, and salt. Set aside.
3. In a small saucepan, heat the pumpkin over medium heat, stirring constantly until most of the moisture has evaporated, about 5 to 7 minutes.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed until smooth. Add the sugar mixture in 3 additions and continue beating until creamy, scraping down the sides as necessary.
5. Add the pumpkin and vanilla and continue beating until combined. Decrease the speed to medium-low and add the eggs, one at a time, beating until just combined. Decrease the speed to low and add the cream until combined. Remove the bowl from the mixer and stir by hand with a rubber spatula to scrape down the sides and bottom of the bowl.
6. Pour filling into the springform pan and smooth the top if necessary.
7. Transfer the roasting pan and springform pan to the oven. Carefully pour the boiled water into the roasting pan, being careful to keep the water level below the top edge of the foil. Bake for 1 ½ hours. Off the oven and slowly open the oven door to about 1-inch. Keep the oven door ajar with the

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handle of a wooden spoon. Allow the cheesecake to cool in the oven for 1 hour.

8. Remove from the water and place on a cooling rack. Remove and discard the foil. Run an off-set spatula or thin blade knife around the edge of the cheesecake. Allow the cheesecake to cool on the cooling rack for another 2 hours. Chill the cheesecake uncovered in the refrigerator for at least 4 hours or up to 3 days. Release the cheesecake from the springform pan and cut into even slices.

## Sweetened Whipped Cream Topping

1. In the bowl of a stand mixer fitted with the whisk attachment, whip the cream on medium speed until soft peaks form.
2. Add the sugar and vanilla and increase the speed to medium-high. Continue whipping until stiff peaks form.
3. Serve the cheesecake with the topping or use the topping to decorate the cheesecake.

## Notes

\*Use brick-style cream cheese, not spread.

## Storage

Store in the refrigerator uncovered for up to 3 days after baking.