

Dessert

Nutty Pumpkin Cheesecake

Dixie Crystals Sugar

Preparation Time: 25 minutes

Start to Finish Time: 5 hours 40 minutes

Bake Time: 1 hour 15 minutes

CRUST

1 1/2 cups crushed graham crackers

1/2 stick (1/4 cup) unsalted butter, melted

2 tablespoons Imperial Sugar light brown sugar

FILLING

3 packages (8 oz ea) cream cheese, softened

4 pouches (1 cup) Imperial Sugar Redi-Measure light brown sugar, well packed

1/4 cup Imperial Sugar extra fine granulated sugar

4 large eggs

2 teaspoons vanilla extract

1 can (15 oz) pumpkin

2 teaspoons cinnamon

1/2 teaspoon ginger

1/2 teaspoon cloves

NUTTY TOPPING

3 tablespoons unsalted butter

1/2 cup Imperial Sugar light or dark brown sugar

1/4 teaspoon salt

1 cup pecans

Preheat oven to 375 degrees.

Butter a 9-inch spring-form pan.

In a bowl, combine the graham cracker crumbs, melted butter and two tablespoons of the light brown sugar. Press onto the bottom of the pan.

Place the pan in the oven for 15 minutes.

Reduce the oven to 325 degrees.

In a bowl on low speed, mix the cream cheese and sugars until smooth and no lumps remain. Add one egg and mix on low speed until the mixture is lump free. Repeat with the remaining eggs. Scrape well between additions.

Add the vanilla, pumpkin, cinnamon, ginger and cloves to the mixture. Mix well.

Pour the cream cheese mixture into the spring-form pan. Place the pan in the oven.

Bake about 50 to 65 minutes or until the center no longer trembles when the pan is tapped.

Meanwhile, prepare the nutty topping by mixing the unsalted butter, brown sugar, salt and pecans using an electric mixer or food processor.

Sprinkle the nutty topping on the cheesecake and return to the oven for 10 more minutes.

Refrigerate the cheesecake for at least 4 hours before cutting.

Yield: 1 9-inch cheesecake

Per Serving (excluding unknown items): 4231 Calories; 417g Fat (86.8% calories from fat); 88g Protein; 55g Carbohydrate; 12g Dietary Fiber; 1829mg Cholesterol; 2887mg Sodium. Exchanges: 2 Grain(Starch); 11 1/2 Lean Meat; 76 1/2 Fat.