

Dessert

Praline Pumpkin Cheesecake

Dixie Crystals Sugar

Bake Time: 1 hour 45 minutes

CRUST

2 cups crushed ginger snaps

4 tablespoons butter, melted

FILLING

3 packages (8 oz ea) cream cheese, room temperature

1 cup Imperial Sugar extra fine granulated sugar

1/2 cup Imperial Sugar dark or light brown sugar, firmly packed

4 large eggs

1 can (15 oz) solid pack pumpkin (not pumpkin pie filling)

1 teaspoon cinnamon

1/2 teaspoon ginger

1/4 teaspoon cloves

2 teaspoons vanilla extract

PRALINE TOPPING

1/2 cup Imperial Sugar light or dark brown sugar, firmly packed

3/4 cup whipping cream

4 tablespoons butter

1/4 teaspoon salt

1 tablespoon vanilla extract

1 1/2 cups pecan halves

Preheat the oven to 325 degrees.

To make the cheesecake crust. Use a rolling pin or food processor and crush the ginger snaps to obtain two cups. Add the melted butter and combine well. Press onto the bottom of a 9-inch spring-form pan. Place the pan in the oven for 9 minutes.

When cool enough to handle, place the pan on three layers of aluminum foil and wrap the outside of the pan with foil. Ensure that no water could penetrate through the foil. Place the pan in a roasting pan and set aside.

To make the pumpkin cheesecake. In a bowl, beat the soft cream cheese and both sugars on low speed until well blended with no lumps. Scrape the bowl well. Add one egg at a time waiting for the previously added amount to be fully incorporated before adding the next. Scrape the bowl and beater well between additions.

Combine the pumpkin, spices and vanilla to the mixture. Do not beat the addition, just mix by hand. (Do not overbeat the cream cheese mixture.) Pour the mixture into the pan over the gingersnap crust. Pour water into the roasting pan (about one inch high) and place the pan in the oven.

Bake the cheesecake until the center of the cake no longer trembles, about 1 hour and 45 minutes to 2 hours. You can also try baking for 1 hour and 45 minutes, turning the oven off and opening the oven door and letting the cheesecake cool off and continue baking at the same time from residual heat.

Remove the roasting pan from the oven and remove the cheesecake. Allow the cheesecake to cool on a rack at room temperature for 30 to 60 minutes. Place the cheesecake in the refrigerator overnight.

Remove the cake from the refrigerator about one hour before serving and bring to room temperature. Remove the outside of the spring-form pan.

For best results, make the praline topping just before serving. Begin by toasting the pecans for 8 minutes in a 350 degree oven, if desired. In a saucepan, bring all the ingredients except the pecans to a boil. Boil for 3 minutes ensuring that the mixture will not boil over. Remove from the heat and stir in the pecans. Allow to cool for 10 minutes and spread the topping onto the surface of the cake. Run a sharp knife around the edge and bottom of the cheesecake in the spring-form pan to remove from the pan. Use a sharp knife to cut as desired.

Per Serving (excluding unknown items): 5306 Calories; 530g Fat (88.3% calories from fat); 95g Protein; 64g Carbohydrate; 14g Dietary Fiber; 2105mg Cholesterol; 3877mg Sodium. Exchanges: 2 Grain(Starch); 11 1/2 Lean Meat; 1/2 Non-Fat Milk; 98 1/2 Fat.