
Pumpkin Cheesecake

*Top of the Triangle Restaurant - Pittsburgh, PA
Pittsburgh Chef's Cook Book - 1989*

Servings: 12

1 1/2 cups gingersnap cookie crumbs
2 ounces (1/4 cup) butter, melted
3 containers (8 ounce ea) cream cheese
1 1/2 cups granulated sugar
2 1/4 cups canned pumpkin
1 1/4 teaspoons cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1/16 teaspoon salt
1/4 cup heavy cream
5 eggs
whipped cream (for garnish)

In a bowl, combine the cookie crumbs and butter. Mix well. Press into the bottom of a nine-inch springform pan. Bake at 350 degrees for 8 minutes.

Beat the cream cheese on medium speed until it is soft, approximately 2 minutes.

Slowly add the sugar to the cream cheese mixture and cream well, approximately 3 minutes.

Add the pumpkin, cinnamon, ginger, nutmeg, salt and cream to the cream cheese mixture and thoroughly combine.

Add the eggs, one at a time. Continue to beat on medium speed for 10 minutes. Scrape the bowl often.

Pour the mixture into the springform pan. Bake at 350 degrees for 1-1/4 to 1-1/2 hours or until a toothpick comes out clean.

Loosen the edge of the cake with the blade of a knife. Let cool on a rack to room temperature.

Remove the sides of the pan. Refrigerate for at least two hours.

To serve, garnish each piece with whipped cream.

Dessert

Per Serving (excluding unknown items): 563 Calories; 41g Fat (64.4% calories from fat); 9g Protein; 42g Carbohydrate; 2g Dietary Fiber; 200mg Cholesterol; 471mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 7 1/2 Fat; 2 1/2 Other Carbohydrates.