

Pumpkin Cheesecake with Bourbon Pecan Caramel Sauce

Ingredients for the Crust

1 1/2 cups gingersnap cookies, finely ground in a food processor (about 7 oz)

1/4 cup sugar

5 tablespoons butter, melted

Method

Place the cookie crumbs in a large bowl. Add the melted butter. Mix well. Put the crumbs in a buttered 9 inch spring form pan. Use a measuring cup or a glass to press the crumbs into an even layer. Bake until the crust is golden brown, about 10 minutes. Cool completely.

Ingredients for the filling

3 (8oz) packages cream cheese at room temperature

1/4 cup full fat sour cream

1 (15oz) can pumpkin puree

3 eggs plus 1 egg yolk at room temperature

1 1/4 cup sugar

1/2 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon salt

1/8 teaspoon ground cloves

1/8 teaspoon ground nutmeg

2 tablespoons all purpose flour

1 teaspoon vanilla extract

Method

In a small saucepan stir together the pumpkin, sugar and spices. Cook the mixture over medium heat, stirring constantly, until the mixture is thick and shiny. This step helps to dry out the pumpkin. Cool completely. Stir in the sifted flour.

In the bowl of a stand mixer beat the cream cheese until smooth. Add the sour cream, eggs, egg yolk and vanilla. Add the pumpkin mixture and beat together until well combined.

Pour into the crust. Bake in a preheated oven (325°F) for about 1 hour and 10 minutes or until the cake is set and center of the cake moves slightly when the pan is shaken gently.

Turn off the oven and open the oven door about 1 inch. Leave the cake to cool inside the oven for about 45 minutes. This will help prevent the dreaded crack in the cake!

Remove the pan from the oven and cool completely on a cooling rack. Run a knife around the edge, cover and refrigerate 8 hours or overnight. (Allow the cake to come to room temperature before serving).

Bourbon Pecan Caramel Sauce.

Ingredients

1/3 cup pecans, toasted and then chopped

1 cup sugar

1 tablespoon light corn syrup

4 tablespoons bourbon, divided

1 teaspoon vanilla extract

1/2 teaspoon sea salt flakes

3/4 cup heavy cream

Method

In a medium saucepan, over medium heat, add the sugar, corn syrup and 3 tablespoons bourbon. Do not stir. Bring the mixture to a rolling boil. Swirl the mixture occasionally. Allow the mixture to deepen in color (about the color of tea). Remove from the heat and add the cream. The caramel will bubble up vigorously so use caution! Return the mixture to the heat for about 1 minute. Stir in the sea salt and the pecans. Allow to cool slightly. Add the remaining bourbon and the vanilla.

Pour over the cheesecake or serve along side.

Buon Appetito!