

Streusel Topped Pumpkin Cheesecake

Crust

1 ½ C crushed gingersnaps
4 T melted butter

Topping

6 T butter, melted
1 C crushed gingersnaps
½ C flour
½ C brown sugar
¼ t salt

Filling

24 ozs cream cheese, room temperature
1 C sugar
4 eggs, room temperature
½ t each: cinnamon, ginger, ground cloves, nutmeg, allspice
¾ t salt
1 t vanilla extract
1 C canned pumpkin puree



1. Add crushed gingersnaps and melted butter to a bowl. Mix well and press onto the bottom and 1 inch up the sides of a 9 inch spring-form pan. Bake 5-7 minutes at 325°F. Set aside.
2. Combine cream cheese and sugar in the bowl of a stand mixer. Blend until smooth.
3. Add eggs, one at a time, blending to incorporate fully.
4. Add spices, salt, and vanilla extract. Mix well.
5. Stir in pumpkin puree. Blend well. Set aside.
6. In a separate bowl, blend the topping ingredients together using a fork, until you get a crumbly, lumpy mess. Taste it to make sure it is good. Don't eat too much - it is better on top of the cheesecake.
7. Pour your cheesecake mixture onto your cooled crust in the springform pan. Top evenly with streusel.
8. Bake at 325°F for an hour. It is finished when it is mostly firm, with a little jiggle in the middle. The more slowly you cool your cake, the less chance you will have of developing a crack. I like to prop the door open with a wooden spoon and just wander back up to my studio.
9. Once the cake has cooled to room temperature, chill it in the refrigerator for at least 4 hours. I enjoy mine with a fork. Sharing with loved ones is optional, of course.