

# Spicy Pumpkin Cheesecake

Plan ahead for this beautiful finale to your holiday feast.



## What you'll need

- \* 1 cup graham cracker crumbs
- \* 2/3 cup whole almonds, ground
- \* 3/4 teaspoon ground ginger
- \* 6 tablespoons butter or margarine (3/4 stick), melted
- \* 4 8-ounce packages cream cheese, softened
- \* 1-1/2 cups packed dark brown sugar
- \* 5 eggs
- \* 2 egg yolks
- \* 1 16-ounce can pumpkin
- \* 1/4 cup all-purpose flour
- \* 1/4 cup brandy
- \* 1-1/4 teaspoons ground allspice
- \* 1-1/4 teaspoons ground cinnamon
- \* 2 cups sour cream
- \* 2 teaspoons sugar

## Instructions

1. *Early in day or day ahead:* Preheat oven to 425°F. In 10x2-1/2-inch springform pan, with hand, mix graham cracker crumbs, almonds, ginger and butter or margarine; press onto bottom of pan. Bake crust 10 minutes; cool on wire rack.

2. In large bowl, with mixer at medium speed, beat cream cheese just until smooth; gradually beat in brown sugar. With mixer at low speed, beat in eggs, egg yolks, pumpkin, flour, brandy, allspice and cinnamon just until blended, occasionally scraping bowl with rubber spatula.

3. Pour cream cheese mixture onto crust in pan. Bake 15 minutes. Turn oven control to 275°F. Bake 1 hour longer.

4. In bowl, with spoon, mix sour cream and sugar. Remove cheesecake from oven. Spread sour cream mixture evenly on top of cheesecake. Bake 5 to 10 minutes until sour cream topping is set. Cool cheesecake in pan on wire rack. Refrigerate cheesecake 4 hours or until well chilled.

5. To serve, remove side of springform pan. Decorate cheesecake as desired. Makes 20 servings.