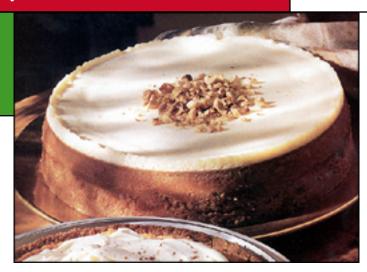
Spicy Pumpkin Cheesecake

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 volks
- * 1 16-ounce can pumpkin
- * 1/4 cup all-purpose flour
- * 1/4 cup brandy
- * 1-1/4 teaspoons ground all spice
- * 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.