

Pumpkin Cheesecake

• ROCKWELL'S BAKERY •

Ingredients

Crust

1 Cup	Graham Cracker Crumbs
2 Tbsp.	Granulated Sugar
1/4 + 2 Tbsp.	Melted Butter

Pie Filling

3 Cups	Cream Cheese
3/4 Cup	Granulated Sugar
1 Tsp.	Vanilla Extract
1	Large Egg
1 Cup	Pumpkin Puree
1 Tsp.	Pumpkin Pie Spice

Instructions

Preheat oven to 300 degrees. Cream together the cream cheese, sugar and vanilla on medium speed until smooth, then slowly add the egg. After egg is added, blend in pumpkin puree and pumpkin pie spice until well combined.

For the crust, mix together graham cracker crumbs, sugar and butter until just combined, then press into a greased 10" pan lined with parchment paper.

Bake for 50-60 minutes. Remove from oven and let cool. Refrigerate until fully chilled. Flip pan over to remove parchment paper, then carefully flip the cake back over onto a plate. Slice and serve.