

Pumpkin Cheesecake [from [Brown Eyed Baker](#)]

<http://pajamachef.wordpress.com/2010/11/24/pumpkin-cheesecake/>

Ingredients:

- 2 cups chocolate graham cracker crumbs [use a food processor/blender or a rolling pin/ziploc to crush them]
- 1/2 cup + 2 tablespoons brown sugar, packed
- 6 tablespoons unsalted butter, melted
- 32 ounces cream cheese, softened
- 3/4 cup sugar
- about 2 cups [15 ounces] canned pumpkin
- 4 eggs, room temperature
- 2 1/2 tablespoons heavy cream
- 1 tablespoon vanilla extract
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger

Directions:

Preheat oven to 350 degrees. Use aluminum foil to double-wrap the bottom and outside of a 9 inch springform pan.

In a food processor or blender, mix together the graham cracker crumbs, 2 tablespoons brown sugar, and butter. Press into the bottom of the springform pan and bake for about 7 minutes or until set and golden brown. Cool completely before filling. Adjust the oven to 325 degrees.

In the bowl of a stand mixer, add cream cheese and sugars and mix on medium speed until creamy, approximately 2-3 minutes. Add pumpkin and mix on low until fully combined, scraping the sides as needed. Beat in eggs one by one, mixing long enough to ensure each is fully incorporated. In a small bowl, whisk together cream and vanilla, then pour in the batter and mix until combined. Stir together the spices and add, mixing on low until all is combined.

Boil a pot or teakettle of water for a water bath.

Pour batter onto crust. Place the cheesecake pan into a larger dish [I use a roaster] and pour the boiling water into the larger dish, about halfway [2-3 inches] up the sides of the cheesecake.

Bake for 55-65 minutes, or until edges are set and middle is slightly underbaked [it should not be firm yet]. Turn off the oven and let cheesecake sit in the water bath for about 60 minutes, leaving the oven door shut. Then, take cheesecake out of water bath and oven, remove the foil, and allow to cool completely on a wire rack. [Do not refrigerate until cheesecake is cooled; this causes condensation.] About 2-3 hours is necessary for the cheesecake to cool completely, so take that into consideration when you're planning!

Refrigerate at least 6-8 hours or overnight before serving

For more info on cheesecakes and water baths, check out [this site](#).

Pecan Praline Sauce [from [Food & Wine](#)]

Ingredients:

- 12 tablespoons unsalted butter
- 3/4 cup dark brown sugar, packed
- 1/2 cup heavy cream
- 1/4 teaspoon salt
- 2 cups pecans, roughly chopped and toasted in a 350 degree oven for 4-5 minutes if desired

Directions:

In a small saucepan, melt butter and stir in sugar. Cook over medium heat, always stirring, until smooth. Whisk in heavy cream and salt, then bring to a boil and simmer until thick. Cool, and stir in pecans.

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