

## Pumpkin Cheesecake

Jean Hage

CFSD

Married to DFAIT for 32 years!

### Ingredients

#### Ginger snap crust

- 1 cup crushed ginger snaps 250 ml (1 1/2 cups ginger snaps makes 1 cup crushed)
- 3 Tbsp. butter, melted 45 ml
- 1 tsp. cinnamon 5 ml
- 2 Tbsp. brown sugar 30 ml

#### Filling

- 4-8 oz. pkg. cream cheese, softened 4-250 g
- 1 1/2 cups sugar 375 ml
- 5 eggs
- 1/4 cup flour 60 ml
- 2 tsp. pumpkin pie spice or equal parts ginger, cinnamon and nutmeg 10 ml
- 1-14 oz. can pumpkin 398 ml
- 1 cup whipping cream, whipped 250 ml
- 2 Tbsp. rum (dark is best) 30 ml

### Instructions

- Crust: combine ingredients. Lightly grease a 10 " (25 cm) springform pan and line bottom with crumb mixture. Pat firm and chill.
- Filling: preheat oven to 325 F (160 C). Beat softened cream cheese until fluffy. Slowly beat in sugar. Add eggs, 1 at a time, beating well after each addition. Gradually beat in flour, spices, pumpkin and rum. Pour batter over crust. Run knife through batter to eliminate air bubbles.
- Bake for 1 1/2 to 1 3/4 hours or until filling is set. Run knife around outside of pan. Turn off oven and leave to cool in oven with door ajar. Refrigerate several hours. Garnish with whipped cream and a sprinkle of cinnamon.

### My favourite food memory:

My family prefers this to pumpkin pie. It's our Thanksgiving standard now but it's great anytime in the fall or winter months.