

CopyCat California Pizza Kitchen Pumpkin Cheesecake

Ingredients

Graham Cracker Crust:

1 1/2 cups graham cracker crumbs about 22 sheets
3 tablespoons sugar
6 tablespoons unsalted butter melted

Cheesecake Filling:

24 ounces cream cheese
1 1/2 cups dark brown sugar
1 tablespoon all-purpose flour plus
2 teaspoons all-purpose flour
1 1/2 teaspoons ground cinnamon
1/8 teaspoon ground cardamom
1/8 teaspoon ground cloves
1/8 teaspoon ground ginger
1/8 teaspoon ground nutmeg
1 cup sour cream plus
2 tablespoon sour cream
3 eggs
2 teaspoon vanilla extract
1 1/4 cups canned pumpkin puree

Directions

Crust:

Put the graham cracker crumbs in a food processor fitted with the steel blade and process until they have a uniformly fine texture. Add the sugar and pulse to combine.

While the machine is running, slowly pour the melted butter into the feed tube and continue processing just until the mixture forms a soft mass. Remove the mixture from the processor and firmly press it into the base of a 9-inch

springform pan, making sure to spread it evenly.

Cheesecake:

Preheat the oven to 350 degrees.

Using your electric mixer's flat beater attachment, beat the cream cheese in the mixing bowl until it softens, stopping the mixer occasionally to scrape down the sides and bottom of the bowl with a rubber spatula.

Add in the brown sugar and continue beating until the sugar is thoroughly incorporated and the mixture is creamy.

In a separate small bowl, combine the flour, cardamom, cinnamon, ginger, cloves, and nutmeg.

Beat the cream cheese mixture and the flour mixture together with a stand mixer until they are thoroughly combined. Pause occasionally to scrape down the sides of the bowl.

Beat in the sour cream and then, one at a time, the eggs, scraping down the bowl after each addition.

Add the vanilla and pumpkin and beat until thoroughly combined.

Pour the filling into the crust in the prepared springform pan and place on the center rack of your oven. Bake for 1 hour. Test to see if the cheesecake is done by gently shaking the pan to see if the center has almost firmed up – a sign of doneness.

When the cheesecake is done, allow it to cool. Place in the refrigerator overnight prior to removing the sides of the pan. Use a sharp knife to cut the cheesecake into thick slices.