

CopyCat California Pizza Kitchen Pumpkin Cheesecake

Ingredients

3 packages (8 ounce size) cream cheese, softened
1 1/2 cup dark brown sugar, packed
1 tablespoon flour PLUS
2 teaspoons flour
1/8 teaspoon cardamom
1 1/2 teaspoon cinnamon
1/8 teaspoon ground cloves
1/8 teaspoon ginger
1/8 teaspoon nutmeg
1 cup sour cream PLUS
2 tablespoons sour cream
3 large eggs
2 teaspoons vanilla extract
1 1/4 cup canned pumpkin
2 graham cracker pie crusts

Directions

Beat together the cream cheese and sugar until well blended. In a separate bowl, mix flour, cardamom, cinnamon, cloves, ginger and nutmeg. Add to cream cheese mixture and blend well.

Add sour cream and then add eggs one at a time. Add vanilla and pumpkin and blend well. Pour into graham cracker pie crusts and bake at 350 degrees F for 1 hour.

Check for doneness by see if center is still liquid. May require up to 20 more minutes. Cool and refrigerate.