

# CopyCat Olive Garden Pumpkin Cheesecake

## Ingredients

### CRUST

1 1/2 cup gingersnap cookie crumbs  
3/4 cup finely chopped pecans or walnuts, optional  
6 tablespoons unsalted butter, melted

### FILLING

3 packages (8 ounce size) cream cheese, at room temperature  
1 cup sugar  
1 teaspoon cinnamon  
3/4 teaspoon ginger  
1/4 teaspoon ground cloves  
1/4 teaspoon freshly grated nutmeg  
1 1/4 cup pumpkin puree  
5 large eggs  
1/2 cup heavy cream

### CARAMEL SAUCE

1/2 cup butter  
1/2 cup brown sugar  
1/4 cup milk  
1/2 teaspoon vanilla extract  
1 dash salt

### SWEETENED WHIPPED CREAM

1 cup heavy cream  
1/2 teaspoon granulated sugar  
1/2 teaspoon vanilla extract

### GARNISH

1/4 cup gingersnap cookies, coarsely crushed for larger crumbs than used in crust

## **Directions**

**Crust:** Lightly butter a 10 inch round cake pan. Combine gingersnap crumbs, nut, and butter in a bowl, and mix well. Press mixture firmly into prepared pan, and refrigerate for at least 30 minutes.

Preheat oven to 350 degrees F.

**Filling:** In a bowl, beat cream cheese until smooth. Add sugar and spices, beat until light in texture. Add pumpkin puree and mix until just blended. Stir in eggs one at a time, scraping sides of bowl after each addition. Stir in cream.

Pour batter into crust, and put cake pan in a roasting pan. Add hot water to roasting pan halfway up sides of cake pan. Bake in center of oven until cheesecake is firm to touch and slightly puffed, about 50 minutes. Let cheesecake cool on a wire rack for about 45 minutes. Cover, and refrigerate for at least 4 hours. Once cheesecake is completely chilled, lower the pan into a hot water bath for 2-3 min. to loosen the crust.

Invert a large, flat plate on top of cheesecake; invert pan, and remove. Put a second plate on bottom of cheesecake, and turn it right side up.

**Caramel Sauce:** Put all ingredients except vanilla in small saucepan with heavy bottom. Bring to boil over medium heat. Boil 4 minutes. Remove from heat, let cool approximately 5 minutes then stir in vanilla extract.

**Sweetened Whipped Cream:** Whip cream an high with an electric mixer. When cream begins to thicken and form soft peaks add sugar and vanilla. Mix until cream has firm peaks. Fill decorating bag fitter with #22 star tip with whipped cream and pipe rosettes onto cheesecake.

**Garnish:** Pipe sweetened whipped cream on top of cheesecake.

Sprinkle top with reserved crumbs. Drizzle with caramel sauce.

Cheesecake will keep for 4-5 days in refrigerator and 2 weeks in the freezer.