

# CopyCat The Cheesecake Factory Pumpkin Cheesecake

## Ingredients

1 1/2 cups graham cracker crumbs  
5 tbsp butter, melted  
1 cup sugar + 1 tbsp sugar  
3 (8 ounce) packages cream cheese, softened  
1 tsp vanilla  
1 cup canned pumpkin puree (not pumpkin pie filling)  
3 eggs, room temperature  
1 tsp pumpkin pie spice

## Directions

Preheat oven to 350°F.

Make the crust by mixing together the graham cracker crumbs, melted butter, and 1 tablespoon sugar. Press the mixture into the bottom a 10-inch springform pan and up the sides (you can also use an 8-inch, which will make a thicker cheesecake just like the Cheesecake Factory's, but you will need to add on about 20 minutes additional bake time).

Bake for 5 minutes, then allow to cool completely before filling it.

Make the filling: in a large bowl, combine the remaining sugar, cream cheese, and vanilla. Mix with an electric mixer until smooth.

Add the pumpkin, eggs, and pumpkin pie spice. Mix until smooth.

Pour the filling into the crust. Bake for 60 minutes.

After baking, allow cake to cool in the oven with the door

open for another hour until it reaches room temperature.

Cover and chill for at least 3 hours.