

2-3 Days Before

Serves 1 | Active Time: 1 hour 5 minutes | Total Time: 16 hours

Swick

Cheesecake | Making the Crust

To begin the cheesecake, cover the bottom of a 10" -inch spring form pan with a parchment round, letting it hang over by about one inch. Lock the base over the paper and place onto a large, round piece of foil. Fold the foil up the sides. Fold and wrap a 3' -foot strip of foil securely around the pan. Spray the inside with non-stick spray and set aside.

Next, mix together the flour, icing sugar, brown sugar and salt. Cut in the butter with a pastry cutter or fork. Break up the egg yolk and drizzle over top. Keep cutting, cleaning the cutter from time to time with a knife. Gently knead the dough with your hands just until it comes together.

Flour the surface and shape the dough into a round, gently rolling and turning it, so it doesn't stick to the counter. Fold the dough and transfer to the pan. Press it into place and make sure the dough is snug against the sides. Chill in the freezer for about 30 minutes.

Preheat your oven to 350° degrees Fahrenheit and bake the crust for approximately 30 to 35 minutes or until golden. Remove and let cool slightly. Gently press the edges up against the sides, so the filling doesn't leak to the bottom once it is added. Let cool completely, while you make the filling.

Step 1: Cheesecake | Making the Crust

- 1 cup all-purpose flour
- 2 tbsp icing sugar
- 2 tbsp light brown sugar
- 1/8 tsp table salt
- 1/2 cup unsalted butter
- 1 large egg yolk

Cheesecake | Making the Filling & Baking

Before you make the filling, be sure all of your ingredients are at room temperature. Blend the cream cheese until smooth. Add the sugar and continue to mix; then add the vanilla, ginger, clove, cinnamon and fresh nutmeg. Lastly, add the pumpkin puree and mix until blended. Scrape the sides of the bowl to ensure everything is incorporated. Add the eggs, one at a time, scraping the bowl after each addition. Blend the mixture together, but don't over mix.

Pour the filling into the crust. Smooth the top out a bit and place into a roasting pan. Place the roasting pan into the oven. Fill the roasting pan with hot water until it reaches half way up the side of the cheesecake pan. Bake for approximately 1 hour and 15 minutes.

Check the cheesecake by gently shaking the pan. It should have a solid jiggle. Keep in mind it will continue to cook as it cools and sets. Take the cheesecake out of the water and place onto a cooking rack for a few minutes. Run a knife along the edges, to prevent the top from cracking while it cools. Remove the foil, leave the metal ring on and let cool for about 30 minutes. Place onto a cooling rack and transfer to the refrigerator for at least 12 to 48 hours.

Next, you can make the cranberry sauce.

Step 2: Cheesecake | Making the Filling & Baking

- 32 oz cream cheese (4-8 once packages)
- 1 1/3 cups sugar
- 1 tbsp pure vanilla extract
- 1 tsp ground ginger
- 1/8 tsp ground cloves
- 2 tsp ground cinnamon
- 1/4 tsp freshly-grated nutmeg
- 1 can solid pumpkin purée (15 ounces)
- 3 large eggs

Making the Cranberry Sauce

To make the sauce, place the sugar and water into a medium pot and bring to a boil. Once the sugar dissolves, add the cranberries and squeezed orange juice. Bring back to a boil. Turn down the heat and let simmer for about 10 to 15 minutes. This just depends on how thick you want the cranberry sauce to be. Add the cassis and stir everything together. Once you reach the proper consistency, turn off the heat. The sauce will thicken considerably, as it cools.

Once cooled, refrigerate until ready to use. Just remember to take it out of the fridge at least an hour before dinner is ready.

Step 3: Making the Cranberry Sauce

- 1 cup sugar
- 1 cup water
- 1 bag fresh cranberries (14 ounce)
- 1/2 large orange
- 1/4 cup Crème de cassis (black current liqueur or concentrate such as Ribena)