

Spiced Pumpkin Cheesecake

Serves 1 | Active Time: 50 minutes | Total Time: 16 hours

Swick

Chef's Notes

When making the filling, it is important to have all of your ingredients at room temperature. Mix the cream cheese just until there are no lumps. If you try to cheat and use cold cream cheese, you will wind up incorporating too much air by over-beating it. This may form unattractive air bubbles on the surface of your cake.

Once the eggs are added, mix just until combined. Again, don't over-beat the mixture and incorporate too much air. Excess air could make the cheesecake fall during baking. If you do wind up with lumpy batter, press the mixture through a sieve to obtain a smoother batter, rather than over-beating it.

Step 1: 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 an inch. Lock the base over the paper and place onto a large, round piece of foil. Fold 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 knife. Break up the egg yolk and drizzle over top. Keep mixing, cleaning the cutter from time to time with a knife. Then gently knead the dough with your hands until it just comes together.

Flour the surface and shape the dough into a round, gently rolling and turning the dough so it does not stick to the counter. Transfer the dough to the pan. Press it into place, making 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 30-35 minutes or until golden. Remove and let cool slightly. Gently press the edges up against the sides, so the filling does not leak to the bottom. Let cool completely, while you make the filling.

Step 2: Making the Filling and 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. Next, add the vanilla, ginger, clove, cinnamon and grated nutmeg. Lastly, add the pumpkin puree and mix until blended. Scrape the sides of the bowl to ensure everything is evenly blended. Add the eggs, one at a time, scraping the bowl as you go. Blend the mixture together, but don't over mix.

Pour the filling into the crust, smooth out the top 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. Bake at 350° degrees Fahrenheit for approximately 1 hour and 15 minutes.

Check the cheesecake by gently shaking the pan. It should be somewhat solid but still jiggle slightly. Keep in mind that the cheesecake will continue to cook as it cools and sets. Take the cheesecake out of the water and place it onto a cooling rack for a few minutes. Run a knife along the edges to prevent the top from cracking as it cools. Remove the foil, leave the ring on and let cool for about 30 minutes. Transfer the cheesecake to the refrigerator, keeping it on the cooling rack. Chill for at least 12 hours (up to 48 hours).

Step 3: Serving the Cheesecake

To serve the cheese cake, slide a knife around the edges one more time. Remove the ring and gently lift the cheesecake onto a cutting board. Use a flat spatula to loosen the paper, then slide the parchment out from underneath.

To cut the cheesecake, place a long knife into hot water. Dry the knife before slicing. Do this each time you make a cut and you will wind up with perfect pieces every time. This cheesecake is great on its own or served with a dollop of whip cream.