

Pumpkin Praline Cheesecake

You will be delighted at the nutty taste of the pecans mixed with rich pumpkin.

Preheat the oven to 350°F

10-inch cheesecake pan

Serves 18 to 20

Crust:

2-1/2 cups crushed ginger snaps 1/3 cup unsalted butter, melted

1. In a bowl mix the cookie crumbs and butter, press into the cheesecake pan, and freeze.

Filling:

2-1/2 lb	cream cheese	2 tsp	ground cinnamon
1 cup	sour cream	1/2 tsp	ground nutmeg
2-1/4 cups	granulated sugar	1/4 tsp	ground allspice
6 large	eggs	1/4 tsp	ground cloves
1/2 cup	all-purpose flour	1 cup	toasted pecans, chopped
1 cup	solid pumpkin		
1 tbsp	vanilla		

1. In mixing bowl fitted with the BeaterBlade© attachment, blend cream cheese, sour cream and sugar on medium high for 5 minutes. Add eggs, one at a time, beating after each addition. Add flour, pumpkin, vanilla, cinnamon, nutmeg, allspice, cloves and pecans, mixing until blended. Pour batter over crust, smoothing it out to touch the sides of the pan.
2. Bake in preheated oven for 65 to 75 minutes or until it starts to pull away from the sides of the pan, but is still a bit loose in the center and looks puffy. Cool on a rack for 2 hours. Cover with plastic wrap and refrigerate for at least two hours before decorating or serving.

Decorating:

1 cup	heavy cream	1 tsp	ground cinnamon
1/4 cup	granulated sugar	18-20	pecan halves

1. In a well-chilled bowl, on medium high, whip cream until soft peaks form. With mixer still running, sprinkle sugar into cream and continue whipping until firm peaks. Pipe a boarder around edge of cake. Sprinkle with cinnamon and pecan halves