



## Pumpkin Cheesecake Hickory Smoked Salt

Gingersnaps, Crushed - 2 cups  
Sugar, Dark Brown -  $\frac{1}{4}$  cup  
Butter, Melted -  $\frac{1}{2}$  stick  
Salt, Hickory Smoked - 1 tsp  
Cream Cheese - 24 oz  
Pumpkin, Puree - 1 ea  
Eggs, Whole - 4 ea  
Eggs, Yolk Only - 1 ea  
Sour Cream -  $\frac{1}{4}$  cup  
Sugar -  $1\frac{1}{2}$  cup  
Flour, All Purpose - 2 tbsp  
Vanilla, Paste - 2 tbsp  
Pumpkin Pie Spice - 2 tsp  
Salt, Hickory Smoked - 1 tsp

Serves 8 ppl - Makes 1 cheesecake  
Prep Time: 20-30 minutes  
Cooking Time: 65-75 minutes  
Rest Time: 4 hours

1. Preheat your oven to 350 degrees for standard oven or 325 degrees for convection oven
2. FOR THE CRUST:
  - a. In a medium mixing bowl, add the crushed gingersnap crumbs, melted butter, sugar and smoked salt. Mix well until all butter is absorbed by the crumbs
  - b. Spray the bottom and sides of your pan using a non stick cooking spray
  - c. Press this mixture into the bottom of a 9" Springform pan, or into a 13" cake pan (to make bars)
3. FOR THE FILLING:
  - a. In a large mixing bowl, add the Cream cheese and allow to soften for 20 minutes
  - b. Using a hand mixer with paddles, beat the cream cheese until smooth
  - c. Add: Pumpkin puree, eggs, egg yolks, sour cream, cane sugar, flour and vanilla paste
  - d. Beat until smooth
4. Pour the cheesecake batter into the pan, over the gingersnap crust. Allow the batter to settle
5. Place the springform pan onto a cookie sheet pan to catch any drips or leaks
6. Place in the oven, on the middle rack and cook for 45 minutes, check the cheesecake and continue to cook in 10 minute increments until done. Approx 60-75 minutes
7. Cheesecake should have a firm center, with a slight amount of wiggle.
8. Once the cheesecake is set, remove from the oven and allow to cool on the counter for 15 minutes.  
Top with the 1 tbsp of smoked salt
9. Place in the fridge and allow to cool for Min of 4 hours. Serve well chilled