

# Pumpkin Cheesecake with Whole-Wheat Crust

## Description

For a delicious departure from traditional pumpkin pie, this sweet, smooth taste of autumn might just become your favorite new fall tradition.

**Tip** *This cake freezes well for up to 3 months*

## Ingredients

### CRUST

2 cups whole-wheat bread crumbs  
¼ cup sugar  
¼ cup light brown sugar  
8 tablespoons (1 stick) unsalted butter, melted  
½ teaspoon salt

### FILLING

1 ½ pounds cream cheese, softened  
1 ½ cups cooked, mashed pumpkin  
1 cup sugar  
1 tablespoon vanilla extract  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1 teaspoon ground ginger  
Zest of 1 lemon  
4 large eggs  
1 cup heavy cream

## Directions

**PREHEAT** oven to 500°F. To make the crust, combine the bread crumbs, sugars, butter, and salt in a medium bowl until the bread crumbs are thoroughly coated. Press the mixture into the bottom of a 9-inch spring-form pan.

**FOR THE FILLING**, cream the cheese, pumpkin, sugar, vanilla extract, spices, and lemon zest together. Beat in the eggs, one at a time, then the cream, and blend until smooth (if the batter is still lumpy, you can press it through a sieve). Pour the batter into the prepared pan, place in the oven, and immediately reduce the heat to 325°F.

Bake for 45 minutes to 1 hour, or until the filling is set. Cool thoroughly at room temperature before chilling.

Serves 12

