

Brandied Pumpkin Cheesecake

Crust:

2 cups ginger snap cookie crumbs
¼ cup packed brown sugar
5 Tbl. Butter

Combine in a bowl and mix well. Press crumb mixture firmly in 10 inch spring form pan and 2 inches up the side. Bake 350 for 10 minutes.

Filling:

2 ½ packages cream cheese at room temperature
1 cup sugar
4 medium eggs
1 – 14oz. can pumpkin plain (no spices)
2-1/2 tsp. ginger
1 Tbsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves
1/3 cup brandy
whipped cream (optional)
sliced preserved ginger (optional)

Beat cream cheese and sugar together until light and fluffy. Add eggs one at a time while beating until smooth and creamy. Add pumpkin, ginger, cinnamon, nutmeg, cloves, and mix until well blended. Pour filling into crust and bake 325 degrees for 50 minutes or until well risen. (Remember my tinfoil wrapping trick? Wrap the sides and bottom well with tinfoil. This will help prevent cracking) Turn off heat and let cheesecake cool in oven. When cold, slice and decorate each slice with a dollop of whipped cream and sliced ginger.