

Pumpkin-Pecan Cheesecake from Lady With the Red Rocker

For crust:

1-3/4 cups nilla wafer cookies
6 Tablespoon unsalted butter
3 Tablespoon packed brown sugar
Pinch salt

For filling:

3- 8oz pk cream cheese
1-1/3 cup sugar
1cup canned pumpkin
1 teaspoon vanilla
1/2 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon ginger
3 eggs

For topping:

1 cup packed brown sugar
1/3 cup butter
1/3 cup heavy whipping cream
1-1/3cup pecans

Preheat oven to 325°. Blend together ingredients for crust until crumbly. Press into bottom of 9" spring-form pan. Bake for 8 minutes at 325°.

For filling: Cream together, cream cheese and sugar until smooth, scraping bowl a few times. Stir in pumpkin, spices, and vanilla. Beat in eggs one at a time, scraping bowl after each egg. Pour batter into prepared crust in spring-form pan. Bake for 50 to 60 minutes at 325°, until set in center, and slightly brown on edges. Leave cheesecake in the oven for about 1 hour with door slightly open. Prepare topping.

For topping: In a sauce pan combine brown sugar and butter, stir over low-medium heat until bubbly. Stir in whipping cream and nuts. Pour hot topping over cheesecake and chill for 4 to 8 hours, or overnight, before removing the spring form. Store in refrigerator.