

# RECIPE CARD

Pumpkin Cheesecake

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RECIPE NAME

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YIELD

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PREP TIME

45 min to cook/4 hrs to cool

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TIME TO COOK

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NOTES

## INGREDIENTS

Filling Ingredients:

1 Cup Canned Pumpkin Puree  
8 oz. Cream Cheese  
½ Cup Sugar  
3 Eggs  
¼ Cup Sour Cream  
2 tbsp Kara/Corn Syrup  
½ tsp Cinnamon or Pumpkin Pie Spice  
Prickly Pear Syrup to drizzle on top

Crust Ingredients:

1/3 Cup Melted Butter  
½ Cup Sugar  
1 ¼ Cups Graham Cracker Crumbs

## PROCEDURE

For Crust:

Mix butter, sugar, and graham crumbs until well combined  
Place in 9" pie pan and press along sides and bottom.

For Filling:

Preheat oven to 350  
Create filling by placing all ingredients into a blender and blend until smooth  
Pour into prepared crust up to ¼ from the top  
Bake 45 minutes  
Let cool for 4 hours in the fridge before serving (very important)  
Top with whipped cream or Prickly Pear Syrup