

Eli's Pumpkin Streusel Cheesecake



I n g r e d i e n t s :

Crust:

- 1 cup graham cracker crumbs
- 1 tbsp. sugar
- 1/4 cup chopped pecans or walnuts (optional)
- 2 tbsp. melted butter

Streusel:

- 1 cup all-purpose flour
- 3/4 cup brown sugar
- 1/2 cup butter
- 1/4 cup chopped nuts (optional)

Batter:

- 3 - 8 oz. packages cream cheese, softened
- 2 tbsp. all-purpose flour
- 3/4 cup sugar
- 1 tbsp. vanilla extract
- 3/4 cup canned pumpkin
- 1 tsp. pumpkin pie spice
- 1/4 tsp. ground nutmeg
- 1/2 tsp. ground ginger
- 2 eggs
- 1/3 cup sour cream

P r e p a r a t i o n :

For crust: In medium bowl, using clean hands mix together graham cracker crumbs, sugar, nuts (if using) and melted butter. Press crust into bottom and 1/2 inch up the sides of an 8" spring-form pan. Set aside.

For streusel: In a food processor, mix together flour, brown sugar and nuts (if using). Add butter and pulse until a coarse meal is formed, with pea-sized lumps.

For batter: Beat cream cheese, sugar, flour and vanilla with electric mixer on medium speed until well blended. Slowly blend in pumpkin and spices, scraping the bowl between additions. Add eggs one at a time, mixing on low speed and scraping the sides of the bowl with a rubber spatula after each addition. Mix just until blended. Add sour cream and nuts (if using) and mix on low speed until just blended. Pour into prepared crust. Sprinkle streusel on top.

Bake at 350 F for 1 hours or until set allow to cool before removing from pan. Chill before serving.