



# Disney CRUISE LINE.

## Pumpkin Cheesecake

### Ingredients

#### Graham Cracker Crust

- 1 1/2 cups graham cracker crumbs
- 1/3 cup sugar
- 5 tablespoons butter, melted

#### Pumpkin Praline Base

- 1 cup pumpkin puree
- 3 tablespoons praline paste\*
- 1/4 cup plus 2 tablespoons sugar
- 2 eggs, beaten
- 1 egg yolk
- 1/2 cup heavy cream
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt



#### Cheesecake

- 4 (8-ounce) packages cream cheese, softened
- 1 1/3 cups sugar
- 4 eggs
- 1/2 cup heavy cream
- 1 teaspoon vanilla extract



### Cooking Instructions

#### For graham cracker crust:

1. Preheat oven to 350°F.
2. Combine graham cracker crumbs, sugar, and butter in a medium bowl; mix until crumbs are moist.
3. Press crumbs into the bottom of a 9-inch springform pan. Bake 8 minutes. Set aside to cool. Reduce oven temperature to 325°F.

#### For pumpkin praline base:

1. Combine pumpkin puree, praline paste, and sugar and stir to form a paste. Whisk in eggs, egg yolk, cream, cinnamon, and salt until well combined.
2. Pour mixture in prepared crust and bake for 25 minutes.

#### For cheesecake:

1. Combine cream cheese and sugar; beat on medium-high speed until well combined and smooth, about 4 minutes. Scrape sides of bowl.
2. Add eggs one at a time, mixing until each is fully incorporated before adding the next egg.
3. Add cream and vanilla, and beat until batter is smooth. Pour batter atop pumpkin layer.
4. Bake for approximately 1 1/2 hours, or until cheesecake is set and no longer moves when pan is gently shaken.
5. Cool for at least 2 hours before serving.