

SALTED CARAMEL PUMPKIN CHEESECAKE

From Elizabeth at OhioThoughtsBlog

Ingredients

1- 9 inch Gingersnap or graham cracker pie crust
3 (8 oz) packages cream cheese, softened
1 cup packed brown sugar
1/2 cup granulated sugar
3 Tablespoons all-purpose flour
1 Tablespoons pumpkin pie spice
5 large eggs
1 1/2 cups pumpkin puree
1 /2 cup Caramel sauce
1 teaspoon vanilla (optional)

Toppings

Salted caramel sauce
Whipped cream
Graham crackers or ginger snap crumbs

Directions

In a large mixing bowl blend together softened cream cheese, brown sugar and white sugar, flour and pumpkin pie spice until smooth.
Add eggs, one at a time, only beating just until combined.
Stir in pumpkin, caramel sauce and vanilla and mix just until blended.
Pour mixture into prepared pie crust and bake in preheated oven at 325 degrees, for 75 minutes or until cheesecake barely wiggles in center when gently Shaken. Remove from oven and allow to cool for about 2 hours.
Once cooled, cover with plastic wrap and chill at least 4 hours before serving.

To Serve

To make the salted caramel sauce, add a little sea salt to store purchased sauce. Slice cheesecake and drizzle each serving with salted caramel sauce then top with sweetened whipped cream. Last, sprinkle top lightly with graham cracker crumbs.
Store any leftover pie in refrigerator in an airtight container.

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