

From the kitchen of: **Bethany Dattolo**

"A woman of noble character, who can find? She is worth far more than rubies. She gets up while it is still dark; she provides food for her family..." Proverbs 31: 10,15a

Pumpkin Cheesecake with Pecans and Caramel Sauce

Crust:

- 1 cup graham cracker crumbs
- ¾ cup pecan crumbs
- 3 tablespoons light brown sugar
- 1/2 teaspoon ground cinnamon
- 1 stick melted salted butter

Filling:

- 3(8-ounce) packages cream cheese, at room temperature
- (15-ounce) can pureed pumpkin
- 3 eggs plus 1 egg yolk
- 1/4 cup sour cream
- 1 1/2 cups sugar
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 2 tablespoon all-purpose flour
- 1 ½ tsps vanilla extract

Salted Caramel Sauce:

- 1 cup butter
- 2 cups brown sugar
- 2 cups heavy cream
- 2 tsps vanilla
- ½ tsp of kosher salt

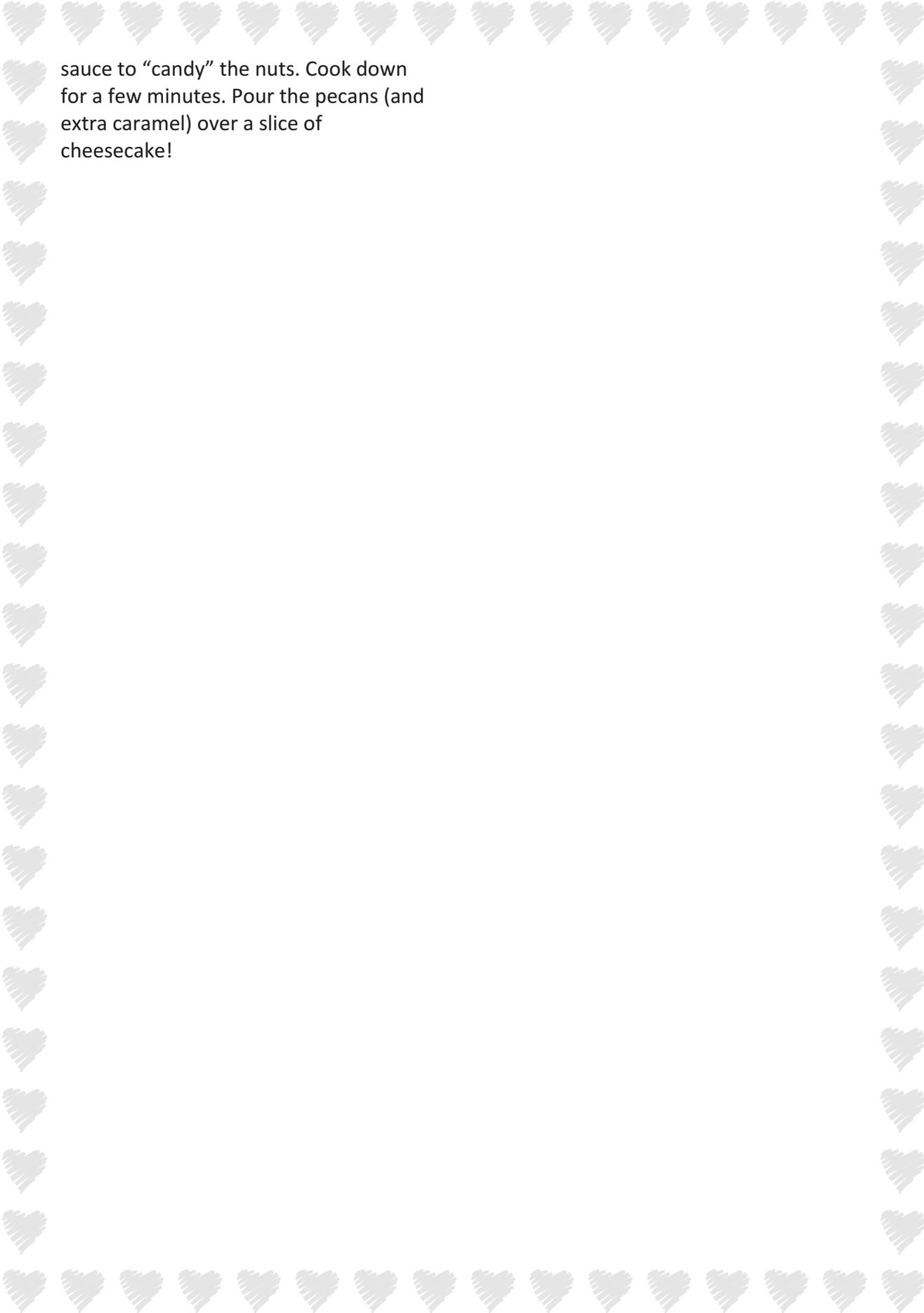
Pulse the graham crackers and pecans in a food processor until ground together. Add the brown sugar, cinnamon, and melted butter and pulse until combined. Press into the bottom of a greased 9" spring form pan.

Whip the cream cheese until soft and smooth. Add the pumpkin, eggs, sour cream, and sugar and whip until combined. Add the cinnamon, nutmeg, cloves, flour, and vanilla and whip together until smooth. Pour over the crust.

Cover the bottom of the pan with aluminum foil and wrap it up the sides of the pan. Place it in a water bath of warm water and bake at 350* for an hour and a half, or until baked through.

For the caramel sauce, start by melting the butter on the stove in a medium saucepan. Add the brown sugar and stir until smooth. Add the heavy cream and simmer (stirring occasionally) for about 10 minutes, or until thickened. Add the vanilla and salt and let cool.

Toast some pecans in a skillet on the stove. Pour over some of the caramel



sauce to “candy” the nuts. Cook down
for a few minutes. Pour the pecans (and
extra caramel) over a slice of
cheesecake!