

# Pumpkin Cheesecake

## Crust:

1/3 cup butter

1/3 cup sugar

1 egg

1 ¼ cup flour

Cream butter and sugar. Once blended, add 1 egg. Mixing on low, gradually add flour. Using a spring form pan, press dough mixture onto bottom and sides of pan. Bake at 400 degrees for 5 minutes, set aside and reduce oven heat to 350 degrees.

## Cream Cheese Filling:

2 (8oz) pkgs cream cheese,  
softened

¾ cup sugar

1 (16oz) can pumpkin

¼ tsp ginger

½ tsp nutmeg

Dash of salt

2 eggs

Mix cream cheese and sugar until smooth. Mixing on medium speed, add pumpkin, ginger, nutmeg, salt and eggs (one at a time). Pour mixture evenly onto crust. Bake at 350 degrees for 50 minutes. Loosen cake from rim of pan and cool and remove from pan. Garnish with Cool Whip if desired.