



FINCH + FENNEL

Pumpkin Honey Cheesecake

INGREDIENTS:

- 30 Gingersnap Cookies
- ½ tsp Ginger, ground
- ¼ c Light Brown Sugar
- ¾ c Butter, melted
- 8 oz Cream Cheese, softened
- 1 c Granulated Sugar
- 1 Tbsp F+F Pumpkin Pie Spice Seasoning Blend
- ¼ c Flour
- 1 tsp Vanilla
- 1 c Pumpkin Purée, canned
- 5 Eggs, room temp
- ½ c Sour Cream
- ½ c F+F Pumpkin Honey Butter



DIRECTIONS:

1. Preheat the oven to 350°F.
2. To begin the crust, place the ginger snap cookies in a food processor with ginger & brown sugar. Combine until it looks like sand or flour.
3. Transfer the cookie crust mixture into a bowl & slowly add the melted butter, mixing until clumped.
4. Grease a pie pan or a springform pan with butter.
5. Press the crust mixture into the greased pan & bake for 10 minutes at 350°F. Remove from oven to cool.
6. To make the cheesecake filling, cream together softened cream cheese & sugar, with a stand or hand mixer, until fluffy & fully combined.
7. Mix in F+F Pumpkin Pie Spice Seasoning Blend, flour, vanilla, and pumpkin purée.
8. Slowly add in one egg at a time. Mix well, making sure to scrape the entire bowl.
9. Fold in the sour cream.
10. Pour the cheesecake filling into the cookie crust.
11. Bake at 350°F for 10 minutes, then reduce the oven temp to 300°F. Bake until the middle two inches is still slightly jiggy, about 45 minutes.
12. Let the cheesecake rest uncovered, at room temperature, for 1 ½ hours; then top with warm F+F Pumpkin Honey Butter, before covering and transferring to the fridge.
13. Chill the covered cheesecake in the fridge for at least 6 hours before serving.

Enjoy!

