

Pumpkin Goat Cheese Cheesecake

A purchased ready-to-go graham cracker crust is a real time saver for this recipe. Enjoy!

Ingredients:

- 1 tsp. ground cinnamon
- 1 tsp. ground ginger
- 1/2 tsp. fresh grated nutmeg
- salt
- 6 Tbsp unsalted butter
- 8 oz. goat cheese
- 1 1/2 c. granulated sugar
- 2 pkg cream cheese
- 1 1/4c. pure pumpkin
- 1 c. sour cream
- 3 large eggs
- 1 1/2tsp. vanilla extract

Directions:

1. Bake prepared graham cracker crust according to directions. Cool on a wire rack.
2. In a large bowl and using an electric mixer on low, blend together goat cheese and sugar. Add cream cheese and beat for 1 minute. Add remaining ingredients and 1/4 teaspoon salt; beat until mixture is very smooth, about 20 more minutes.
3. Transfer batter to prepared pan. Bake at 350 degrees F on a rack positioned in middle of oven until set, approximately 1 hour, 15 minutes. Transfer to a wire rack and cool completely.
4. Cover with plastic wrap and refrigerate until completely set, 4 to 5 hours or up to 3 days. Serve with real whipped cream.



