

J. Rickards Winery



PUMPKIN SWIRL CHEESECAKE

Prep time: 30 min | Cook time: 1 hr | Rest time: 4 hr | Total time: 5 hr 30 min | 12 servings

Recommended wine pairing: *J. Rickards Twilight Late Harvest Sémillon Dessert Wine*

INGREDIENTS

- 25 ginger snap cookies, crushed
- ½ cup finely chopped pecans (optional)
- ¼ cup butter, melted
- 32 oz cream cheese, softened
- ¾ + ¼ cup granulated sugar, divided
- 1 ½ tsp vanilla
- 4 eggs
- 1 cup canned pumpkin
- 1 ¼ tsp cinnamon
- ½ tsp nutmeg

DIRECTIONS

- 1 Preheat oven to 325°F.
- 2 Combine ginger snap crumbs, pecans, and butter. Press firmly into a 9 inch springform pan, pushing crust about half way up the sides. Bake in oven for 7–10 minutes. Allow to cool.
- 3 Beat softened cream cheese, ¾ cup sugar, and vanilla with an electric hand mixer until well blended. Add in eggs, one at a time, while mixing on low speed until well mixed. Remove 1 ½ cups of mixture and set aside in a separate bowl.
- 4 Mix remaining ¼ cup sugar, pumpkin, and spices into remaining batter. Spoon half the pumpkin batter into the cooled crust. Top with spoonfuls of half the plain batter. Repeat this layering with remaining batters until all used. Use a thin knife or skewer to cut through the batter to make a marbled effect.
- 5 Bake 55 minutes, or until center is almost set (jiggly, but not runny). Cool completely and refrigerate for at least 4 hours or overnight.

PRO TIP:

- ▶ Crush your ginger snaps using a food processor, rolling pin, or even a wine bottle!
- ▶ Pull the cream cheese out of the refrigerator about an hour before preparing.