

# Pumpkin Cheesecake Bars



FROM THE KITCHEN OF

**DEBBIE MACOMBER**

Have you ever swapped out pumpkin pie for something different for Thanksgiving dessert? Here is a fun twist, pumpkin cheesecake bars! These are sure to be a crowd pleaser!

**Makes 16**

## Ingredients

3 Tbsp unsalted butter, melted  
1 ½ cups crushed gingersnap  
cookies  
pinch of salt  
2 8oz bars cream cheese, softened  
¾ cup sugar  
2 eggs  
15 oz can pumpkin puree  
¼ cup sugar  
1 ½ tsp ground cinnamon  
½ tsp ground ginger  
½ tsp nutmeg  
1/8 tsp cloves  
pinch of salt

## Directions

Preheat oven to 325°F.

Combine the melted butter, crushed gingersnap cookies, and pinch of salt. Press into the bottom of a glass 8x8 inch baking dish. Set aside.

Using a handheld mixer, blend the softened cream cheese until smooth. Add the ¾ cup sugar and mix well. Add both eggs and mix. Pour 2/3 of this mixture over the crust and smooth the top. Set aside.

To the remaining 1/3 cream cheese mixture, add the pumpkin puree. Mix until combined, then add the sugar and the remaining ingredients. Mix well. Carefully pour mixture into the pan and smooth the top.

Bake in the preheated 325°F oven for about 55 minutes. The top will be set but will be slightly jiggly in the center. Remove from oven and let cool completely on a wire rack. Chill in the refrigerator for at least 3 hours. Cut into 16 squares. Serve with whipped cream and additional crushed gingersnaps on top, if desired.