

Oreo Crusted Pumpkin Cheesecake

*To prepare to bake the cheesecake, wrap the bottom of a 9 inch spring-form pan with aluminum foil and set into a larger pan (to be filled with water later).

Crust

5.6oz. or 12-13 Oreos

1.2oz. Melted Butter

In a food processor, grind the Oreos until it is coarse in texture. Stir in the melted butter. Press the mix into the bottom of the pan.

Filling

19 oz. Cream Cheese

5.5 oz. White Sugar

3 eggs

8.3 oz. Canned Pumpkin

1 tsp. Vanilla Extract

$\frac{3}{4}$ tsp. Ground Cinnamon

$\frac{1}{4}$ tsp. Ground Nutmeg

1. In a mixing bowl with the paddle attachment, cream the cream cheese and sugar until smooth.
2. Add the pumpkin puree until velvety in texture. Then, crack the eggs in the mixture one at a time.
4. Pour in the vanilla, cinnamon and nutmeg until fully incorporated.

Bake at 350F in a water bath for 60 minutes. To test for doneness, gently shake the pan. There should be very little movement. Cool in a water bath for 15-20 minutes. Refrigerate until cold.

Tip*Put the pan in the oven and then pour the water half way up the spring-form pan in the outer pan to create a bath instead of trying to carry it.

Whipped Cream Topping

1 qt. Heavy Cream

3 oz. Powdered Sugar

1 tbsp. Vanilla Extract

In a bowl using the whip attachment, whip the cream until yogurt consistency on high speed. Add the powdered sugar and vanilla and whip until stiff peaks form, about a minute and a half or so. Refrigerate for later use.

Garnish

1 tbsp. Chopped Pecans

$\frac{1}{4}$ c. Cinnamon

$\frac{1}{4}$ c. Powdered Sugar

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1. Mix cinnamon and sugar together and sprinkle on top.
2. Garnish with chopped pecans.
3. Add a dollop of whipped cream. Serve and enjoy!



Chef and owner Nicholas Mercogliano of *Mercogliano LLC* created this recipe because he was asked to develop a dish for November that was inspired by fall and the colors of the changing leaves. What's better than pumpkin with the contrast of black Oreos? You can find out more information about Chef Nick Mercogliano on his website: www.MercoglianoLLC.com or on facebook.