

Double-Spiced Pumpkin Cheesecake

Courtesy of TABASCO®

Makes 12 servings.

INGREDIENTS

- *1 1/2 cups gingerbread or graham cracker crumbs*
- *1/3 cup butter or margarine, melted*
- *4 (8-ounce) packages cream cheese, at room temperature*
- *3/4 cup firmly packed light brown sugar*
- *3/4 cup sugar*
- *5 eggs*
- *1 (16-ounce) can pumpkin purée*
- *3 tablespoons TABASCO® brand Green Jalapeño Pepper Sauce*
- *2 teaspoons ground cinnamon*
- *1/2 teaspoon ground nutmeg*
- *1/4 teaspoon ground ginger*
- *1/4 teaspoon salt*
- *1 cup whipped cream*
- *Ground nutmeg for garnish*

PREPARATION

- Preheat oven to 250°F.
- With fork, combine crumbs and butter in 9-inch spring form pan. Press mixture onto bottom of pan.
- With mixer at medium speed, beat cream cheese, brown sugar and sugar in large bowl until smooth. Add eggs, pumpkin purée, TABASCO® Green Sauce, cinnamon, nutmeg, ginger and salt. Beat for 3 minutes or until mixture is well blended. Spoon mixture into prepared crust. Bake 1 1/4 hours or until just set in center. Tent with foil if over browning. Gently run thin knife around edge of pan. Cool cake in pan on wire rack. Cover; refrigerate overnight.
- Remove side of pan to serve. Spoon dollops of whipped cream on cheesecake; sprinkle dollops with nutmeg.

