PUMPKIN SWIRL CHEESECAKE BARS

LOOKING FOR A NEW WAY TO TRY PUMPKIN?
Try our stunning Pumpkin Swirled Cheesecake Bars with a Brown Butter, Graham Cracker and Pecan Crust.

THE INGREDIENTS

MAKES 12 BARS

FOR THE CHEESECAKE FILLING:
24 oz (3 packages) cream cheese, softened
1/4 cup granulated sugar
1/4 cup brown sugar
1/2 cup sour cream
3 large eggs, warmed to room temperature
2 teaspoons vanilla extract
1/8 teaspoon salt

FOR THE PUMPKIN SWIRL:
1 can (15oz) canned pumpkin puree
2 teaspoons pumpkin spice

BROWN BUTTER, GRAHAM CRACKER AND PECAN CRUST INGREDIENTS:
9 whole graham cracker sheets
1/2 cup pecan halves or pieces
1/2 cup browned butter, melted

DIRECTIONS

1 **Preheat your oven to 350 F.** Prepare a 9x13 inch metal baking pan by spraying and then line it with parchment paper. Leave an overhang on the sides for easy removal of the bars after baking. Use binder clips to secure parchment while prepping the crust.

2 **Prepare the brown butter.** In a small saucepan, melt the butter over medium heat. Continue cooking, swirling the pan occasionally, until the butter turns a golden brown and gives off a nutty aroma, about 5-7 minutes. Be careful not to burn it. Once browned, remove from heat and set aside to cool slightly.

3 **In a food processor,** combine the graham crackers and pecans halves and pulse until formed into a coarse crumb. Pour the brown butter over the mixture and pulse again until well combined and resembling a wet sand texture.

4 **Press the crust mixture evenly into the bottom of the prepared baking pan.** Use the bottom of a glass or measuring cup to press it down firmly.

Bake the crust for 7 minutes, or until it's just beginning to brown. Remove the crust, and let cool while you prepare the filling.

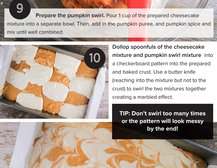
5 **TURN DOWN THE OVEN TO 325 F.**

6

Using a stand mixer or hand mixer, prepare the cheesecake filling. Beat the softened cream cheese, granulated sugar, and brown sugar until smooth and creamy. Pause a few times and use a spatula to make sure the ingredients at the bottom of the bowl get mixed in. Add the sour cream and keep mixing until smooth.

7

8 **Crack the eggs one by one into a small bowl,** then add one at a time mixing again after each egg. Add the vanilla extract to the cream cheese mixture. Beat until combined and smooth.



9 **Prepare the pumpkin swirl.** Pour 1 cup of the prepared cheesecake mixture into a separate bowl. Then, add in the pumpkin puree, and pumpkin spice and mix until well combined.

10 **Dollop spoonfuls of the cheesecake mixture and pumpkin swirl mixture** into a checkerboard pattern into the prepared and baked crust. Use a butter knife (reaching into the mixture but not to the crust) to swirl the two mixtures together creating a marbled effect.

TIP: Don't swirl too many times or the pattern will look messy by the end!

11 **Bake the cheesecake bars in the preheated oven for 40-55 minutes,** or until the edges are set and the center is slightly jiggly but not runny looking.

12 **Remove the cheesecake bars from the oven** and let them cool completely in the pan on a wire rack.

13 **Once cooled,** over tightly with plastic wrap and refrigerate for at least 4 hours (or overnight), or until fully chilled and set.

14 **Once chilled,** use the parchment paper overhang to lift the cheesecake bars out of the pan. Cut into squares and serve chilled.

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