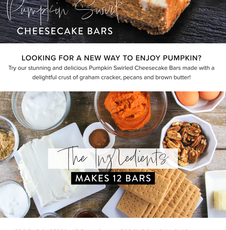
Pumpkin Swirl CHEESECAKE BARS

LOOKING FOR A NEW WAY TO ENJOY PUMPKIN?
Try our stunning and delicious Pumpkin Swirled Cheesecake Bars made with a delightful crust of graham cracker, pecans and brown butter!



The Ingredients

MAKES 12 BARS

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

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

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

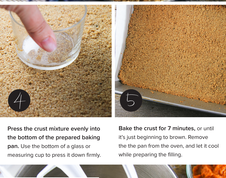
The Directions

1 **Preheat the oven to 350 F.** Prepare a 9 x 13-inch metal baking pan by spraying, then lining it with parchment paper. Leave an overhang on the sides for easy removal of the bars after baking. Use binder clips to secure the parchment while prepping the crust. *(NOTE: Remove the binder clips before baking)*

Prepare the brown butter. In a small saucepan, melt the butter over medium heat. Continue heating, 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 let it burn. Once browned, remove from heat and set aside to cool slightly.

2

3 **In a food processor,** combine the graham crackers and pecan pieces. Pulse until a coarse crumb is formed. Pour the brown butter over the mixture and pulse again until well combined. The mixture should resemble the texture of wet sand.



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.

5 **Bake the crust for 7 minutes,** or until it's just beginning to brown. Remove the pan from the oven, and let it cool while preparing the filling.

TURN DOWN THE OVEN TO 325 F.

6

7 **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. Periodically, scrape down the bowl with a spatula to make sure the ingredients on the sides and bottom are fully incorporated. Add the sour cream and keep mixing until smooth.

8 **Crack the eggs, one by one, into a small bowl** and add one at a time. Mix 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 to reach into the mixture to swirl the two mixtures together creating a marbled effect. (Avoid touching or disturbing the crust when swirling!)

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

11 **Bake the cheesecake bars in the 325 F pre-heated 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 place the pan on a wire rack. Let them cool completely in the pan.

13 **Once cooled,** cover tightly with plastic wrap and refrigerate the pan for at least 4 hours, (or overnight), 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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PUMPKIN SWIRL CHEESECAKE BARS

Tools for Fall Desserts

1

Victorinox
Fish spatula

2

Le Creuset
3-1/2 QT Braiser

3

Chef'n Fresh
Force Juicer

4

Heritage Small
Sauce Pan

5

Wüsthof Flexible
Boning Knife

6

OXO
Garlic Press