
Pumpkin Cheesecake Bars

12 portions

12/3 cup graham cracker crumbs
1/4 cup melted butter
2 tablespoons sugar
16 ounces cream cheese, softened
1/2 cup sugar
2 eggs
1/4 cup sour cream
1 teaspoon vanilla extract
1 cup pumpkin puree, canned (not pumpkin pie mix)
2 eggs
1/2 cup milk
1/2 cup brown sugar
1/2 cup granulated sugar
1 teaspoon pumpkin pie spice
1 teaspoon cinnamon
1 teaspoon vanilla extract
1 envelope unflavored gelatin
1/4 cup water
Whipped cream

❶ Preheat oven to 325F, line a 9×13 baking dish with foil lightly spray with non-stick spray, set aside.

❷ In a medium bowl combine graham cracker crumbs, sugar and melted butter until all crumbs are moist. Lightly press crumb mixture into prepared baking dish.

❸ In a mixing bowl, beat cream cheese until smooth, add in sour cream and sugar and beat again. Add eggs, one at a time to cream cheese mixture, beating well after each addition. Add vanilla extract and beat one more time. Spoon mixture on top of prepared crust and spread evenly. Bake for about 30-35 minutes or until just set. Remove from the oven and cool completely on a cooling rack.

❹ In a medium saucepan set over medium low heat, combine pumpkin puree, eggs, brown sugar and granulated sugar, milk, pumpkin spice and cinnamon. Cook and whisk every few minutes for 10 minutes. Remove from the heat and whisk in the vanilla extract.

❺ In a small saucepan, sprinkle the gelatin over the water and allow 5 minutes to soften. Turn heat to low and stir to melt gelatin completely. Remove from heat. Add gelatin mixture to pumpkin mixture and combine until smooth.

❻ Pour the pumpkin mixture over the cooled cream cheese layer and place in the refrigerator to chill for several hours or overnight. Cut into bars. Serve with whipped cream if desired.