



## *Kitchen Cheat Sheet: Pumpkin Cheesecake*

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD



### *Tips and Time Savers*

- All ingredients should be at room temperature. This is IMPERATIVE. The softened cream cheese blends best with other room-temperature ingredients - I can't stress this enough!!!
- Be sure you're using solid-pack pumpkin (canned pumpkin puree that's 100% pumpkin) and not pumpkin pie mix!
- Use brick-style cream cheese. Don't use non-fat, low-fat, or whipped!
- Beat ingredients at low speed with the paddle attachment. Anything else will add too much air. You don't want air bubbles getting into the cheesecake batter.
- Use store-bought gingersnap cookies in this recipe. They work better than homemade because they are crunchier and make a crisper crust that doesn't get soggy.
- Make sure that you blend up the cookies thoroughly and that there are no chunks of cookies left. Run your fingers through the crumbs and fish out any big pieces.
- Use a high-sided springform pan for best results.
- The water bath is important so don't skip it.
- Make sure you have layers of heavy-duty aluminum foil wrapped securely around the bottom and up the sides of the springform pan to prevent leaking.
- A little water will get into the aluminum foil - be careful when you take the foil off because you could get scalded by some of it.
- Do NOT peek at the cheesecake while it is baking or resting because it makes it cranky. AND it will crack. If you want a perfect cheesecake you'll need to be patient, please.
- DO NOT CRACK OPEN THE OVEN DOOR!
- Let the cake come to room temperature before chilling.
- Place paper towel over the top of the cake before wrapping it with plastic wrap and chilling overnight. This will keep the top dry and help guard against cracking.
- Let the cheesecake stand at room temperature for 30 minutes before serving.

### *Storage*

Store the finished pumpkin cheesecake in the refrigerator covered with plastic wrap. You can wrap leftovers with plastic wrap or put them in an airtight container. Refrigerate. They'll be good for up to 5 days.  
You can also freeze it for up to 3 months.

## Here's how to freeze this pumpkin cheesecake:

1. Cool your cheesecake thoroughly.
2. Remove the outer rim of the springform pan.
3. Wrap the cheesecake and the springform pan base in plastic wrap.
4. Freeze for up to three months.
5. If you are going to be needing that pan base you can chill the cake overnight then carefully slip a knife between the pan base and the crust to loosen it. Carefully remove it from the pan and place on a cardboard round. Wrap and freeze.
6. Let thaw overnight in the refrigerator before serving.

## FAQs

### How long do you bake pumpkin cheesecake?

My cheesecakes bake for about an hour then are left to settle in the oven for another hour. This is a technique I've used for at least three decades and it works like a charm!

### How do you fix a cracked cheesecake?

If it cracks my favorite thing to do is to add a thick topping like fruit, ganache, or (as here) caramel. I don't tend to like to serve nekkid cheesecakes, anyhow. It just seems wrong.

### How do you keep the top of the cheesecake from cracking?

Sometimes it just happens – but following these rules will help make sure it doesn't.

Always mix the cheesecake on low with the paddles, never whip.

Mix as little as possible once the eggs are completely mixed in.

Do not open the oven door until 1 hour AFTER you turn the oven off!

Don't overbake! It's done when the edges are golden brown and the center is just set.

### What's the difference between New York style pumpkin cheesecake and regular?

New York style pumpkin cheesecake is richer, denser, and taller than your average cheesecake. It's made with more cream cheese, baked low and slow – usually in a water bath – and has that signature silky, firm texture that holds a clean slice. Regular pumpkin cheesecake tends to be lighter, sometimes no-bake, and skips the drama of traditional baking. Basically, New York style puts on pearls and heels, while regular shows up in yoga pants and flip flops. Both have their place, but only one makes a proper holiday centerpiece.

### Why do I need a water bath?

Because cheesecake is a diva. The steam helps it bake gently and evenly, so you get that smooth, crack-free top that looks like it came from a bakery – not a crime scene.

## *Nice to have*

**As an Amazon Associate, I earn commission from qualifying purchases.**

### **Recommended Gear:**

I use this KitchenAid Nonstick Springform Pan because it doesn't leak, warp, or throw tantrums mid-bake. The aluminized steel holds heat like a champ, and that little lip makes it easier to handle – especially when it's wrapped in foil and sitting in a water bath. Bonus: it's dishwasher safe, so cleanup doesn't feel like a punishment.

[Shop the pan here](#)