



Pumpkin Cheesecake Hickory Smoked salt

Serves 8 ppl – Makes 1 Cheesecake

Ingredient	Qty	Measure	Notes
**** CRUST ****			
<i>Gingersnaps, Crushed</i>	2	Cups	<i>We like Stauffers</i>
<i>Sugar, Dark Brown</i>	¼	Cup	
<i>Butter, Melted</i>	1	Stick	<i>We like Challenge Brand</i>
<i>Salt, Smoked</i>	2	Tbsp	
**** FILLING ****			
<i>Cream Cheese</i>	3ea	8 oz Pkgs	<i>We like Challenge Brand</i>
<i>Pumpkin, Puree (prepared)</i>	1	Ea	<i>15 oz Can</i>
<i>Eggs, Whole</i>	4	Ea	
<i>Eggs, YOLK ONLY</i>	1	Ea	
<i>Sour Cream</i>	¼	Cup	
<i>Sugar, Cane Granulated</i>	1 ½	Cup	
<i>Flour, All Purpose</i>	2	Tbsp	
<i>Vanilla, Paste</i>	2	Tbsp	
<i>Pumpkin Pie Spice</i>	2	Tsp	
**** TOPPING ****			
<i>Salt, Hickory Smoked</i>	1	Tbsp	

PREP TIME: 20-30 minutes

COOKING TIME: 65-75 MINUTES

REST TIME: 4 Hours

1. Preheat your Traeger Grill to 325 Degrees – Load with Reserve Blend Pellets
2. **FOR THE CRUST:**
 - a. In a medium mixing bowl, add the crushed gingersnap crumbs, melted butter, sugar and smoked salt. Mix well until all butter is absorbed by the crumbs
 - b. Spray the bottom and sides of your pan using a Bakers non stick cooking spray
 - c. Press this mixture into the bottom of a 9" Springform pan, or into a 13" cake pan (to make bars)
3. **FOR THE FILLING:**
 - a. In a large mixing bowl, add the Cream cheese and allow to soften for 20 minutes
 - b. Using a hand mixer with paddles, beat the cream cheese until smooth
 - c. Add: Pumpkin Puree, eggs, egg yolks, sour cream, cane sugar, flour and vanilla paste
 - d. Beat until smooth
4. Spray the springform pan with Bakers Pan Spray, be sure to spray the sides and bottom
5. Pour the cheesecake batter into the pan, over the gingersnap crust
6. Allow the batter to settle

7. *Place in the traeger, on the left side of the rack and cook for 45 minutes, check the cheesecake and continue to cook in 10 minute increments until done. Approx 60-75 minutes*
8. *Cheesecake should have a firm center, with a slight amount of wiggle.*
9. *Once the cheesecake is set, carefully remove from the oven and allow to cool on the counter for 15 minutes. Top with the 1 Tbsp of smoked salt*
10. *Place in the fridge and allow to cool for Min of 4 hours. Serve well chilled*