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## Pumpkin Cheesecake with Chocolate Ganache Topping

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**Yield:** 8 servings

**Ingredients:**

**Crust**

- 1 ¼ cups gingersnap cookie crumbs
- 5 tablespoons melted butter
- 1 tablespoon granulated sugar

**Pumpkin Cheesecake Filling**

- 24 ounces cream cheese, softened to room temperature
- 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 ½ cups pumpkin puree
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 2 teaspoons vanilla extract
- 2 eggs room temperature

**Chocolate Ganache**

- 8 ounces dark chocolate, chopped into small pieces
- 5 liquid ounces heavy cream

**Instructions:**

1. Preheat the **Wolf Convection Steam Oven** to 325 degrees convection mode.
2. Combine cookie crumbs, butter and 1 tablespoon granulated sugar and press into the bottom of a 9-inch spring form pan. Bake for 10 minutes until crust begins to brown and is fragrant. Let it cool on a wire rack for 30 minutes.
3. Preheat the **Wolf Convection Steam Oven** to 225 degrees convection steam mode. In a stand mixer with a paddle attachment on medium high speed mix the cream cheese until its fluffy and smooth. Add 1 cup of sugar and the pumpkin puree and continue mixing. Scrape down the sides and bottom of the bowl between every addition. Next add the cinnamon, nutmeg, ginger, cloves and vanilla extract, and continue mixing. Next add the eggs one at a time with the mixer running, to make sure everything is evenly mixed.
4. Pour the filling over the cooled crust. Wrap the whole pan with plastic wrap twice to make sure it is airtight. Place the pan in the **Convection Steam Oven** on a wired rack and cook for 1 hour and



15 minutes. When the timer goes off remove the cheesecake from the oven. When the cake is cool enough to handle remove the plastic wrap from the pan and place it the refrigerator to cool overnight.

5. Place the chocolate in a metal or glass bowl. Heat the cream in a pot on the burner until almost boiling. Pour the cream over the chocolate and let it sit for two minutes. Then whisk until smooth.
6. Before pouring the chocolate over the top of the cheesecake use a paper towel to dry up any moisture that has accumulated during the cooling process.
7. Run a warm knife around the outer edge of the cheesecake. Then release it from the spring form pan. Pour the chocolate ganache over the cheesecake. Allow the ganache to cool and firm. Once cooled slice and serve the cheesecake. Enjoy!