

## Pumpkin Cheesecake Bars

Makes 9 Bars

*Multi layered with graham cracker crust, cream cheese & pumpkin.*

### **Crust Ingredients**

1-1/2 cups Cinnamon Graham Cracker  
Crumbs (9-10 full sheets, processed)  
1/4 cup Sugar  
1 Tablespoon Brown Sugar  
6 Tablespoons Unsalted Butter

### **Cheesecake Ingredients**

2 8 oz pkgs Regular Cream Cheese  
(not low fat)  
1/2 cup & 2 Tablespoons Sugar  
1 teaspoon Vanilla

### **Cheesecake Ingredients Cont.**

1/2 cup & 2 Tablespoons Canned  
Pumpkin (Libby's preferably)  
1/2 teaspoon Cinnamon  
1 teaspoon Pumpkin Pie Spice

### **Streusel & Topping Ingredients**

1/2 cup Brown Sugar - packed  
1/2 cup All-purpose Flour  
1/4 cup Quick Cook Oats  
1/4 teaspoon Cinnamon  
1/4 cup Unsalted Butter - softened

### **Steps**

1. Preheat oven to 350°F. Line an 8 X 8 baking pan with parchment paper and set aside.
2. Combine the crust ingredients in a bowl and mix until a thick dough forms. Spread evenly over the bottom of the 8 X 8 pan.
3. In another bowl combine the softened (room temperature) cream cheese, sugar and vanilla. Beat with a mixer until smooth and creamy. Add eggs, one at a time, beat each until combined.
4. Take 1-1/2 cups of this mixture and pour on top of the graham cracker crust. Spread evenly.
5. Add the canned pumpkin, cinnamon and pumpkin pie spice to the remaining cream cheese mixture and mix until well combined. Carefully pour this on top of the cream cheese layer already in the pan, without disturbing the previous layer.
6. Combine all the ingredients for the streusel topping into a bowl and with your fingers combine until you have a loose crumble. Spread evenly over the cheesecake in the pan.
7. Bake at 350 for 50-55 minutes or until the center sets. Cool at room temperature for an hour and then refrigerate. Serve with whipped cream topping.

**Hint:** Although not necessary, I'll usually bake the graham cracker crust for about 8 minutes to let the sugars caramelize a little bit before adding the cream cheese mixture to it. Add another layer of crunch and depth of flavor.