

# Creamy Pumpkin Cheesecake with Salted Caramel and Brown Butter Pecan Crust

Author: Dev Amadeo

Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: a 9" cheesecake, 14 to 16 slices

Total time: 2 hours plus chilling time in the fridge, minimum 8 to 10 hours

Active time: 15 minutes for making the crust, 20 minutes for making the cheesecake batter

Baking time: 6 minutes for the crust, 1 hour 20 minutes for the cheesecake

Equipment: 9" springform pan, parchment paper, baking sheet, aluminum foil and roasting bags

## My Prep:

---

---

---

## Ingredients:

### Brown Butter Pecan Crust

- Unsalted butter - 10 TBSP (1  $\frac{1}{4}$  stick), 142g
- Pecans (optional) -  $\frac{1}{2}$  cup, 53g
- Traditional graham crackers - 8 oz (15 whole rectangular cookies)
- Natural granulated sugar - 3  $\frac{1}{2}$  TBSP, 39g

### Pumpkin Cheesecake

- Cream cheese, at room temperature (see notes) - 5 (8 oz) bricks, 1130g total
- Natural granulated sugar - 1  $\frac{1}{2}$  cup, 305g

## Steps:

### Preparing the springform pan:

First line the bottom with a round piece of parchment paper.

Next (you may do this after baking the crust as well), wrap with aluminum foil the sides of the pan, pressing it well all the way around. If using a narrower foil, use 2 to 3 pieces to make sure all the corners are well covered.

Place pan inside a baking bag (they're sold mostly for turkeys), making sure there are no creases at the bottom. Using small binder clips, secure the bag on different sides. The bag should shallowly touch all the edges of the pan.

- Brown sugar -  $\frac{1}{4}$  cup, 50g
- Freshly squeezed lemon juice - 2 TBSP, 27g
- Nutmeg -  $\frac{1}{8}$  teaspoon
- Pumpkin purée, canned - 1 cup, 200g
- Vanilla extract - 2 Tsp, 9g
- Coconut extract (optional) -  $\frac{1}{4}$  Tsp
- Pure full fat coconut milk, (canned) -  $\frac{1}{4}$  cup, 65g
- Unbleached all-purpose flour - 2 TBSP, 15g
- Eggs, at room temperature - 5, large
- Egg yolks, at room temperature - 2, from large eggs

#### Salted Caramel:

- White sugar - 1 cup, 200g
- Water -  $\frac{1}{4}$  cup, 59g
- Butter (you may use salted) - 6 TBSP, 86g
- Heavy cream -  $\frac{1}{2}$  cup, 120g
- Fine sea salt - 1 to 2 teaspoons, 5g to 10g

#### Whipped Cream:

- Heavy cream - 1 cup, 240g
- Confectioner's sugar -  $\frac{1}{2}$  cup, 50g

#### Making the brown butter pecan crust:

Preheat oven to 350°.

Place about 6 tablespoons of the 10 tablespoons/142g of butter in a small saucepan and heat over medium heat. After the butter has melted it will start to create a foam. Start swirling the pan almost constantly. When the foam collapses (this can take 5 to 8 minutes) cook for 1 to 3 minutes more, until the butter starts looking deep golden brown and smells buttery and nutty. Retire from heat and add the remaining butter. Swirl until melted and let it cool.

Toast pecans on a small skillet over medium-high heat for 5 to 7 minutes, until they are pretty fragrant and barely start looking brownish. Let them cool for a couple of minutes.

Place pecans in the bowl of a food processor and pulse until they are roughly grounded. Incorporate the graham crackers, snapped in pieces and the  $3\frac{1}{2}$  tablespoons/43g of sugar. Pulse until crumbs are sandy.

Stir the brown butter with a spoon to make sure it's well incorporated. With the processor running pour it through the lid opening until the crumbs look fine and well hydrated, about 10 to 15 seconds. Stop the processor and pull down any crumbs crawling up the walls of the bowl if necessary and pulse a few seconds more. (Alternatively, transfer dry crumbs to the pan and pour melted butter over them. Mix butter well until crumbs have absorbed all of it.)

Transfer crumbs to a 9" springform pan or a 9" pie dish. Press crumbs tightly towards the bottom until the surface is flat. Press the edges well. You may use a small flat bottom measuring cup or utensil to help you press tightly. Bake for 6 minutes. Take it out of the oven to let it cool down.

Increase oven temperature to 425° and place a baking sheet in the middle. Fill it with water a bit more than half way.

Making the cream cheese filling:

Place the cream cheese in the bowl of a stand mixer with the wire (whisk) attachment (if using a hand mixer use the beaters). Beat on medium-low speed (#2 in the stand mixer) until cream cheese is smooth and creamy with no large lumps, about 2 minutes. Stop the mixer and scrape down the sides and bottom of the bowl with a silicone spatula to make sure there are no big lumps of unbeaten cream cheese. Beat an additional minute. Scrape one more time if necessary.

(Scraping the sides and bottom of the bowl several times throughout the process to ensure there are no lumps of cheese is key to making the mixture smooth and bubble-free.)

Slow down to minimum speed and gradually add the  $1\frac{1}{2}$  cup/305g of sugar, the  $\frac{1}{4}$  cup/50g of brown sugar and the 2 tablespoons/27g of lemon juice. Mix 1 minute. Add the 2 teaspoons/9g of vanilla and the  $\frac{1}{8}$  teaspoon of nutmeg and mix until incorporated. Add the cup/200g of pumpkin and mix until well incorporated. Add the  $\frac{1}{4}$  cup of coconut milk and mix.

Stop mixer and scrape the walls and bottom of the bowl once more and mix to reincorporate everything. Add the 2 tablespoons/15g of flour just until incorporated. One at a time, add the eggs and egg yolks (wait until the yolk breaks to add the next one). Stop beating as soon as the last yolk is incorporated. Scrape the sides and bottom of the bowl once more. Beat for an additional 30 seconds to one minute. Pour the cream cheese filling over the crust.

Make sure oven is at 425°.

Very carefully (be careful when you open the oven door because hot steam will come out) place the pan in the baking sheet filled with water. Bake for exactly 7 minutes. Decrease temperature to 275° and bake for 1 hour and 10 or 15 minutes, until the top looks dry, the border look set but the center is somewhat jiggly.

Turn oven off and let the cheesecake inside with the door half way open. After 5 minutes you may open the door completely and let the cheesecake there for 15 to 20 minutes. Take it out and let it cool down completely in a dry warm area, a few hours

Cover the cheesecake tightly with plastic seal or aluminum foil (not touching the cheesecake). Chill in the fridge overnight.<sup>1/2</sup>

Remember that this cheesecake can be made a few days in advance and I highly recommend it. The texture and flavor are at their best after 3 to 4 days after baked.

Remove cheesecake from springform pan and pour salted caramel sauce. Top it with silky whipped cream.

Making the salted caramel:

In a small and wide stainless steel heavy bottom sauce pan (do not use non-stick) place the sugar and water. Have a pastry brush with water around and use it to push down any granule that stays stick to the pan wall to prevent crystallization.

Heat over medium heat. With a wooden spoon or spatula gently stir a few times to make sure sugar is well distributed. Do not stir after the sugar has dissolved and start to bubble.

Keep boiling until the sugar has turned deep golden/amber brown, swirling the pan occasionally. This can take 6 to 8 minutes. At this point add the butter and whisk with a hand whisk. It will look separated at first but keep whisking until it looks homogenous. This can take about 5 minutes.

As soon as butter has incorporated completely pour the heavy cream in a thin stream. Be careful because the mixture will bubble rapidly and rise up. If you feel it's a bit out of control, remove from heat and keep whisking until it is more manageable. Return to heat and let it boil for 1 minute without whisking or swirling. Remove from heat and add the salt, gently swirling with a spoon to mix.

Let it cool 2 to 3 minutes before pouring over cheesecake or let it cool down about 20 to 30 minutes before pouring on glass containers to store in the fridge.

Making the whipped cream:

Put your mixing bowl and whisk to chill in the fridge for 15 minutes. You may serve the  $\frac{1}{2}$  cup/120g of and put apart to chill as well.

Sift the  $\frac{1}{2}$  cup/50g of confectioner's sugar.

Pour heavy cream in the mixing bowl and mix in the medium speed (#3 in the KA), until it starts looking thick and soft peak forms (you should see very shallow indentations on the cream).

Gradually add the sugar. Keep mixing until the indentations look deeper and a firm peak stays up when you lift the whisk. Serve immediately.

My recipe highlights:

---

---

---

---

---

Extra notes:

---

---

---

---

---

Take a snap and tag me!! [@devamadeo](#)

