

# The Best Classic Pumpkin Cheesecake

Prep: 20 minutes • Cook: 1 hour 10 minutes

---

*A silky pumpkin cheesecake on a warmly spiced gingersnap crust, crowned with airy whipped cream and a sprinkle of cookie crunch for a true taste of autumn in every bite.*

## Ingredients

---

- 2 1/2 cups (315 grams) gingersnap cookie crumbs
- 8 tablespoons (113 grams) butter (melted)
- 3 (8-ounce) packages cream cheese (softened)
- 3/4 cup brown sugar (packed)
- 1/2 cup white sugar
- 5 large eggs
- 15 ounces pure pumpkin puree
- 1/2 cup sour cream (full fat)
- 1/4 cup all purpose flour
- 2 teaspoons pumpkin pie spice
- 2 teaspoons pure vanilla extract
- 1 1/4 cups heavy cream
- 2 tablespoons white sugar (for whipped cream topping)
- to taste gingersnap cookies (crushed, for topping (optional))

## Instructions

---

1. Mix the gingersnap cookie crumbs and melted butter in a medium bowl until well combined.
2. Press about 2/3 of the crumb mixture firmly into the bottom of a 9-inch springform pan and the remaining 1/3 up the sides; use a flat-bottomed glass or measuring cup to compact. Chill for at least 30 minutes.
3. Preheat the oven to 350°F (175°C).
4. In a stand mixer or large bowl, beat the softened cream cheese until smooth. Add the brown sugar and white sugar; mix until well combined.
5. Beat in the eggs, pumpkin puree, sour cream, flour, pumpkin pie spice, and vanilla until fully combined. Scrape down the bowl and mix again.
6. Pour the batter over the chilled crust and gently tap the pan on the counter to release air bubbles.
7. Place a casserole dish filled with hot water on the lower oven rack to create steam. Set the cheesecake on the upper rack and bake for about 1 hour and 5 minutes, or until the edges are set and the center jiggles slightly like Jell-O.
8. Turn off the oven, crack the oven door, and let the cheesecake cool inside for 1 hour.

9. Refrigerate the cheesecake for at least 6 hours or overnight until fully set.
10. Whip the heavy cream to stiff peaks, then add the sugar and mix briefly to combine.
11. Spread the whipped cream over the cooled cheesecake, sprinkle with crushed gingersnap cookies, slice, and serve.

---

**Tags: Dessert, Cheesecake, Pumpkin, Fall Baking, Thanksgiving, Baking**

---

Recipe saved with Recipio - [recipio.app](https://recipio.app)