



Autumn Pumpkin Cheesecake with Sour Cream Topping

Rich, moist pumpkin-spiced cheesecake topped with a smooth, light topping starring Bison Sour Cream. One bite and you'll be transported to a whimsical autumn wonderland.

Servings	Prep Time	Cook Time	Total Time
16	20m	55m	1hr 15m

Ingredients

- 2 cups Bison Sour Cream
- 1 cup graham cracker crumbs
- 1 Tbsp sugar
- ¼ cup butter, melted
- 16 oz cream cheese, softened
- ¾ cup sugar
- 2 large eggs
- 1 can (15 oz) 100% pure pumpkin
- 1¼ tsp ground cinnamon
- ½ tsp ground ginger
- ½ tsp ground nutmeg
- ¼ tsp salt
- 2 Tbsp sugar
- 1 tsp vanilla extract
- 16 pecan halves, chopped

Instructions

1. Combine the graham cracker crumbs and 1 Tbsp of sugar. Stir in butter. Press into the bottom of a 9-inch springform pan. Chill until filling is ready to pour into crust.
2. For filling, beat cream cheese and sugar until smooth. Add eggs. Beat on low speed until combined. Stir in the pumpkin, spices, and salt.
3. Pour into crust. Place pan on a baking sheet. Bake at 350° for 50 minutes.
4. While it bakes, make the topping. Combine Bison Sour Cream, 2 Tbsp of sugar and vanilla until smooth. Spread over filling. Return to the oven for 5 minutes. Cool on rack for 10 minutes. Carefully run a knife around the edge of pan to loosen. Cool 1 hour longer.
5. Refrigerate overnight. Remove sides of pan. Top with chopped pecans. Serve and enjoy! Refrigerate leftovers.

