

Easy Layered Pumpkin Delight

by Addie Gundry for [Recipelion.com](https://www.recipealions.com)
Test Kitchen

Serves: 8

Preparation Time: 30 minutes

Chilling Time: 3 hours

Cooking Time: 1 hour 50 min

Ingredients

- 1½ cup graham cracker crumbs
- 4 tablespoons unsalted butter, melted
- 4 8-ounce packages of cream cheese, room temperature
- 1½ cup sugar
- 4 eggs
- 1 cup canned pumpkin puree
- 2 teaspoons pumpkin pie spice
- whipped topping



Instructions

1. *For the crust:* Preheat oven to 300 degrees.
2. Line a 9x13 inch baking dish with parchment paper, leaving about 1 inch of paper hanging over the sides.
3. In a medium bowl, combine the graham cracker crumbs with the melted butter. With your fingers, press the crust into the bottom of the prepared pan. Set aside while making the filling.
4. *For the Filling:* Using a stand mixer fitted with the paddle attachment, beat the cream cheese and sugar on medium speed until light and fluffy. Beat in the eggs, one at a time, until blended. Spoon half of the mixture over the crust and spread evenly.
5. Add the pumpkin puree and pumpkin pie spice to the remaining mixture. Beat until smooth. Carefully spoon over the mixture in the pan.
6. Bake for 50 minutes, or until just set. Turn off the oven and leave door ajar, allowing the cheesecake to slowly cool down for about 1 hour.
7. Refrigerate for 3 hours.
8. Cut into bars, top with whipped topping and serve!

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