

## Marbled Pumpkin-Maple Cheesecake Bars

20 servings

### Crust:

- 113 g unsalted butter, melted, slightly cooled, plus more for pan
- 280 g graham crackers
- 2 T sugar
- ½ tsp. salt

### Cheesecake and assembly:

- 680 g cream cheese, room temperature, cut into small pieces
- 4 large eggs, room temperature
- 1 C sugar
- 2 tsp vanilla extract
- ½ tsp salt
- 230 g sour cream or yogurt, room temperature
- 125 ml maple syrup
- 1 (420 g) can pumpkin purée
- 1½ tsp pumpkin pie spice
- ½ tsp ground ginger



### Crust:

1. Place a rack in center of oven; preheat to **180°C**.
2. Lightly butter a 23x33x5-cm baking pan. Line with parchment paper, leaving some overhang on long sides, then butter parchment.
3. Pulse **graham crackers** in a food processor until fine crumbs form (there should be a generous 2 C).
4. Add **sugar** and **salt** and pulse just to combine.
5. Add **butter** and pulse until mixture is the consistency of wet sand.
6. Transfer crumbs to prepared pan and press firmly into bottom.
7. Bake crust until fragrant and edges are just starting to take on color, **8–10 minutes**. Transfer to a wire rack and let cool.

### Cheesecake and Assembly:

1. Reduce oven temperature to **140°C**.
2. Beat **cream cheese** in the bowl of a stand mixer fitted with the paddle attachment on medium-high speed until smooth, **about 2 minutes**.
3. Add **eggs**, **sugar**, **vanilla**, and **salt** and beat on low speed, occasionally scraping down sides of bowl, until incorporated.
4. Add **sour cream/yogurt** and **maple syrup** and beat until mixture is thick and creamy and no lumps remain.
5. Scoop ¾ C filling into a small bowl and save for marbling later.
6. Add **pumpkin purée**, **pumpkin pie spice**, and **ginger** to remaining batter and beat until no streaks remain.
7. Remove bowl from mixer and tap on counter several times to force any air bubbles to the filling's surface.

8. Scrape filling into cooled crust; pop any air bubbles. Dollop reserved filling over pumpkin filling and swirl with a skewer or toothpick to marble.
9. Bake cheesecake until edges are set but center still wobbles slightly when gently shaken (it will firm as it cools), **40–50 minutes**.
10. Transfer to a wire rack on stovetop and let cool (the warmth from the cooling oven will help it come to room temperature more slowly, keeping the top from cracking), **about 3 hours**.
11. Chill cheesecake until cold and firm, **3 – 4 hours**. Cut into bars or squares to serve.

Do Ahead: Cheesecake can be made 2 days ahead. Cover and chill.

### **Pumpkin Pie Spice**

- 21 g ground cinnamon (3 T)
- 5 g ground ginger (2 tsp)
- 4 g ground nutmeg (1½ tsp)
- 3 g ground cloves (1 tsp)
- 2 g ground allspice (1 tsp)
- Pinch ground black pepper

Whisk all ingredients together in a small bowl. The ground ginger can clump, so whisk it very well to rid any clumps.

Pour spice mixture into your desired jar that seals well.

This spice mixture will last in a tightly sealed container until the individual spices' expiration dates, which is typically 1–2 years. Store at room temperature in a dry place