Pumpkin Cheesecake with Marshmallow Topping



Makes: 12 servings
Prep Time: 35 minutes Cook Time: 1 hour & 30 minutes
Total Time: 2 hours & 5 minutes & chill time 10 hours

Ingredients

Gingersnap Crust:

- Nonstick vegetable oil spray
- 2 cups gingersnap cookie crumbs (about 9 ounces)
- 1 cup pecans (about 3 & 1/2 ounces)
- 1/4 cup packed golden brown sugar
- 2 tbsp chopped crystallized ginger
- 1/4 cup unsalted butter, melted

Pumpkin Cheesecake Filling:

- 4 (8-ounce) packages cream cheese, at room temperature
- 2 cups granulated sugar
- 1 (15-ounce) can pure pumpkin purée
- 5 large eggs
- 3 tbsp all-purpose flour
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp freshly grated nutmeg
- 1/4 tsp ground allspice
- 1/4 tsp salt
- 2 tbsp vanilla extract

Marshmallow Sour Cream Topping:

- 2 cups mini marshmallows or large marshmallows cut into 1/2-inch cubes
- 1/4 cup whole milk

- 1 tsp vanilla extract
- 1/8 tsp salt
- 1 cup sour cream

Instructions

Make the Gingersnap Crust:

Preheat the oven to 350°F. Spray a 9-inch springform pan with 2 & 3/4-inch-high sides with nonstick cooking spray.

Place the gingersnap crumbs, pecans, brown sugar, and crystallized ginger in a food processor. Pulse until the pecans are finely ground. Add the melted butter and pulse until combined. Transfer the mixture to the prepared pan and press firmly over the bottom and about 2 inches up the sides.

Bake for about 10 minutes, until the crust is set and lightly browned. Remove from the oven and cool completely.

Prepare the Pumpkin Filling:

Using an electric mixer, beat the cream cheese and sugar in a large bowl until light and fluffy, about 2 minutes. Beat in the pumpkin purée. Add the eggs one at a time, beating on low speed after each addition.

Add the flour, cinnamon, ginger, nutmeg, allspice, and salt. Beat just until combined, then mix in the vanilla. Pour the filling into the cooled crust and smooth the top.

Bake at 350°F for about 1 hour and 20 minutes, until the edges begin to crack and the center is just set. The center may still move slightly when the pan is gently shaken.

Remove from the oven and cool for 1 hour. Run a knife around the edge of the pan to loosen the crust. Refrigerate the cheesecake uncovered in the springform pan overnight.

Make the Marshmallow Topping:

Combine the marshmallows and milk in a medium saucepan over low heat. Stir until the marshmallows are completely melted. Remove from the heat and stir in the vanilla and salt. Allow the mixture to cool to room temperature, stirring occasionally.

Gently fold the sour cream into the cooled marshmallow mixture until just combined. Pour the topping over the chilled cheesecake and spread evenly, leaving about 1/2 inch uncovered around the edges.
Refrigerate for at least 1 hour, until the topping is set. Release the sides of the springform pan before slicing and serving.

Chef's Notes:

- Gingersnap Crust: Make sure the pecans are finely ground so the crust holds together nicely. Press the mixture firmly into the pan, especially where the bottom meets the sides.
- Cream Cheese: Use full-fat cream cheese and allow it to come to room temperature before mixing. This helps create a smooth, lump-free filling.
- Pumpkin: Use pure pumpkin purée, not pumpkin pie filling.
- Make Ahead: This cheesecake is actually best made ahead. The cheesecake needs to chill overnight before adding the marshmallow topping. Once topped, refrigerate for at least another hour before serving.
- Storage: Keep covered in the refrigerator for up to 4 days.