



FINCH + FENNEL

# *Pumpkin Cheesecake with Pumpkin Honey Butter*

## CRUST INGREDIENTS:

About 20 Graham Crackers  
¼ c Light Brown Sugar  
½ tsp Salt  
1 tsp F+F Pumpkin Pie Spice  
Seasoning Blend  
¾ c Butter, melted

## CHEESECAKE INGREDIENTS:

16 oz Cream Cheese, softened  
½ c Sour Cream  
1 c Granulated Sugar  
1 tsp Vanilla Extract  
½ tsp Salt  
4 Eggs plus 1 Yolk  
¼ c All Purpose Flour

## TOPPING INGREDIENTS:

½ c F+F Pumpkin Honey Butter

## DIRECTIONS:

1. To make the crust, combine graham crackers, light brown sugar, salt & F+F Pumpkin Pie Spice Seasoning Blend in a food processor.
2. Once combined, transfer to a bowl & add melted butter. Mix until it begins to hold clumps when pushed together.
3. Preheat the oven to 325°F. Press crust evenly onto the bottom of a pie pan or pan of choice.
4. Bake the crust at 325°F for 20-25 minutes. Remove from oven to cool slightly on a wire rack. Reduce oven temperature to 300°F.
5. To make the cheesecake, combine the softened cream cheese, sour cream, sugar, vanilla, salt & eggs with a mixer on low speed until well combined. Then, add the flour & mix until no lumps remain.
6. Pour cheesecake filling into baked pie crust.
7. Bake at 300°F for 60-70 minutes, or until edges of cheesecake are completely set. The middle will still be jiggly.
8. Turn the oven off & let the cheesecake sit in the oven for another 10 minutes. Remove from oven.
9. Next, warm ½ cup of F+F Pumpkin Honey Butter & layer on top of cheesecake. Allow the cheesecake to cool uncovered at room temperature for 1-2 hours before covering and transferring to the fridge.
10. Chill the covered cheesecake in the fridge for at least 6 hours before serving.



*Enjoy!*

