

## Pumpkin Cheesecake Bars

### Ingredients

1½ cups graham cracker crumbs  
3 tbsp sugar  
⅓ cup melted butter  
4 packages cream cheese, softened  
1 ½ cups sugar  
4 eggs  
1 cup (8 oz) canned pumpkin  
2 tsp pumpkin pie spice  
whipped cream

### Directions

Preheat oven to 300° F. Mix graham crumbs, 3 tbsp sugar and butter. Press into a quarter baking sheet lined with parchment paper. In a large bowl mix cream cheese and sugar. Add eggs 1 at a time, mix on low just until blended. Pour half (about 2½ cups) over graham crumbs and spread evenly. Add pumpkin and pumpkin spice to remaining cream cheese, mix on low until smooth. Pour into pan. Bake 50 minutes, cool for 1 hour with the oven door ajar. Refrigerate for 3 hours. Garnish with whipped cream and pumpkin spice.