Pumpkin Cheesecake Pie

Ingredients

1/4 c Flour
1 1/4 c Gingersnap Cookie
1 t Ground Ginger
2 T Brown Sugar
4 T Unsalted Butter (melted)
1/4 t Salt (plus 1/8 teaspoon)
8 oz Cream Cheese (room temperature)
1/3 c Sugar (plus 1/2 cup)
3 Eggs (room temperature)
1 t Vanilla Extract
3/4 t Ground Cinnamon
1/4 t Ground Nutmeg
1/8 t Ground Allspice
1 1/4 c Pumpkin Puree
2/3 c Evaporated Milk

Instructions

1.Preheat the oven to 300Â°F. Add gingersnap crumbs, flour, 1/4 teaspoon ginger, brown sugar, butter and 1/4 teaspoon salt in the bowl of a food processor and pulse until evenly mixed. The crumbs should be the texture of wet sand and hold together when squeezed.
2.Using the bottom of a measuring cup, press the crumbs firmly and evenly into the bottom and up the sides of a 9" pie pan. Bake the crust for 10 to 15 minutes, just until you can smell the gingersnaps baking. Remove from the oven and let cool.
3.Wipe out your food processor. Add the cream cheese and 1/3 cup sugar and process until smooth. Scrape down the sides of the bowl, add 1 egg and vanilla, and process until the mixture is silky

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and smooth. Transfer the cheesecake mixture to the cooled crust, spread into an even layer, and place in the refrigerator to chill for at least 25 minutes.
4.Preheat the oven to 425Â°F. In a medium bowl, whisk together the 1/2 cup sugar, cinnamon, 3/4 teaspoon ginger, nutmeg, allspice and salt. Stir in the pumpkin purÃ©e, evaporated milk, and 2 eggs. Whisk gently until smooth. Slowly pour the pumpkin filling over the chilled cheesecake filling â€" pouring over a spoon, close to the surface of the cheesecake, will reduce the risk of bubbles.
5.Place the pie on a baking sheet and bake for 15 minutes. Reduce the oven temperature to 350Â°F and bake for 40 to 45 minutes more, covering the edges

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with foil if browning too quickly.
6.The pie is done when it looks mostly set but with a slightly wobbly center; the center should read 165Â°F when measured with a digital thermometer. Remove from the oven and let cool to room temperature. Transfer to the refrigerator and chill completely (at least 2 hours) before serving.