

chocolate pumpkin cheesecake bars

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MAKES 16 ■ PREP TIME: 25 MINUTES ■ TOTAL TIME: 5 HOURS

make the crust

- ☐ 20 chocolate wafer cookies (half a 9-ounce package)
- ☐ 2 tablespoons sugar
- ☐ 4 tablespoons unsalted butter, melted

1 Preheat oven to 350°. Line bottom and sides of an 8-inch square baking pan with parchment paper or aluminum foil, leaving an overhang on all sides. Set aside.

2 In a food processor, blend cookies with sugar until finely ground (you should have about 1 cup crumbs); add butter, and pulse until moistened.

3 Transfer crumb mixture to prepared pan, and press gently into bottom. Bake until fragrant and slightly firm, 12 to 15 minutes. Set aside to cool.



make the filling

- ☐ 2 packages (8 ounces each) bar cream cheese
- ☐ 1 cup sugar
- ☐ 1 cup canned solid-pack pumpkin purée
- ☐ 3 large eggs
- ☐ 3 tablespoons all-purpose flour
- ☐ 1 teaspoon pumpkin-pie spice
- ☐ ½ teaspoon salt
- ☐ 4 ounces semisweet chocolate, chopped

1 Place cream cheese in food processor; blend until smooth. Add sugar, pumpkin purée, eggs, flour, pumpkin-pie spice, and salt; process until combined. Set aside.

2 Place chocolate in a microwave-safe bowl; microwave in 30-second increments, stirring between each, until melted. Add 1 cup pumpkin mixture; stir to combine. Set aside.

3 Pour remaining pumpkin mixture into prepared pan. Drop dollops of chocolate mixture onto pumpkin mixture; swirl (see opposite). Bake until cheesecake is set but jiggles slightly when gently shaken, 40 to 50 minutes.

4 Cool in pan. Cover; chill until firm, at least 2 hours (and up to 2 days). Using overhang, transfer cake to work surface. With a knife dipped in water, cut into 16 squares. Serve.