

MOM'S PUMPKIN CHEESECAKE

From the Steinbeck House Cookbook by
the Valley Guild

$\frac{1}{4}$ cup **graham cracker crumbs**

2 pounds **cream cheese**

$1\frac{1}{2}$ cups **sugar**

5 large **eggs**

1 teaspoon **vanilla**

$\frac{1}{4}$ cup **flour**

$\frac{1}{4}$ teaspoon **salt**

1 pound **canned pumpkin**

2 teaspoons **pumpkin spice**

Butter sides and bottom of a 9-inch springform pan. Sprinkle with graham cracker crumbs.

Beat the cream cheese with an electric mixer until fluffy. Gradually add and beat in sugar.

Add, one at a time, the five eggs, beating well after each addition. Beat in remaining ingredients.

Pour into prepared springform pan. Bake in 325-degree oven for one hour and 30 minutes or until sides are firm and center is still soft.

Turn off heat. Open oven door slightly. Let cake remain in oven 30 minutes. Remove. Cool on cake rack.

Refrigerate at least overnight before serving.

Serves 12.