

# Maple Pumpkin Cheesecake Bars



A maple pumpkin cheesecake filling sits atop a gingersnap crust, for a fantastic fall dessert. No forks required!

Makes: 24 Bars

Prep Time: 15 minutes

Cook Time: 45 minutes

Total Time: 1 hour

## INGREDIENTS:

### For the Crust:

42 gingersnap cookies (about 9 ounces)  
2 tablespoons maple granulated sugar (or white sugar will work but the maple sugar would be better)  
5 tablespoons unsalted butter, melted

### For the Filling:

8 ounces cream cheese, at room temperature  
1 cup light brown sugar  
1 (15-ounce) can pumpkin puree  
2 eggs  
1 (12-ounce) can evaporated milk  
1/2 cup pure maple syrup  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon kosher salt  
Pinch ground cloves

## DIRECTIONS:

1. Preheat oven to 350 degrees F. Grease a 9x13-inch baking pan and line with parchment paper so that it extends over each long side of the pan.
2. Make the Crust: In a food processor, pulse together the gingersnaps and sugar until they become fine crumbs. Add the melted butter and pulse a few more times to incorporate. Press the crumbs evenly into the bottom of the prepared pan. Bake for 10 minutes.
3. Making the Filling: While crust is baking, prepare the pumpkin filling. Beat together the cream cheese and the brown sugar on medium speed until smooth and creamy, scraping the sides of the bowl as needed, about 3 minutes. Add the pumpkin and mix on low speed until completely incorporated. Add the eggs one at a time, beating well until fully incorporated and scraping down the sides of the bowl between each addition. Add the evaporated milk, maple syrup and vanilla, and beat until well combined, about 1 minute. Add the cinnamon, ginger, salt, and cloves and mix on low to incorporate.
4. Pour the filling over the prepared crust and tap the pan on the counter to remove any air bubbles. Bake until the filling is set in the center, about 30 to 35 minutes. Remove from oven and set on a wire rack to cool. Once the bars have cooled to room temperature, you can cut and serve them, or you can refrigerate them and serve them chilled.
5. Using the parchment paper overhangs, lift the bars from the pan and onto a cutting surface. Cut into squares and serve with whipped cream and candy corn, if desired. Store the bars in an airtight container in the refrigerator for up to 4 days.

**October 21st is National Pumpkin Cheesecake Day**