

## **INGREDIENTS:**

# OREO PUMPKIN CHEESECAKE

#### **FOR CRUST:**

26 Oreo cookies, crushed 57g (1/4 cup) unsalted butter, melted

# FOR CHEESECAKE FILLING:

910g (4 blocks, 32 oz) cream cheese, softened 220g (1 cup) heavy cream 150g (3/4 cup) granulated sugar

165g (3/4 cup) brown sugar, packed

2 tsp vanilla extract

4 large eggs

1 tsp salt

3 tsp LorAnn Pumpkin Spice Bakery Emulsion

## **FOR PUMPKIN SWIRL:**

210g (1/2 can or 7.5 oz) canned pumpkin puree

## FOR CHOCOLATE GANACHE:

240g (1 cup) heavy cream 227g (8 oz) semi-sweet chopped chocolate 4g (1 tsp) vanilla extract, optional

# FOR CHOCOLATE WHIPPED CREAM:

240g (1 cup) heavy cream 2 cups Powdered Sugar ¼ cup Cocoa Powder



#### For Crust:

- 1. Preheat the oven to 325°F (163°C). Grease a 9-inch springform pan.
- 2. Mix the crushed Oreo cookies and melted butter until well combined.
- 3. Press the mixture into the bottom of the prepared pan, making an even layer. Bake for 8-10 minutes. Let cool.



# For Cheesecake Filling:

- 1. In a large bowl, beat the softened cream cheese granulated sugar, brown sugar, vanilla extract, salt, and LorAnn Oils Pumpkin Spice Emulsion. Beat until combined and smooth and creamy.
- 2. Next, slowly add Heavy Cream and whip until combined.
- 3. Add the eggs one at a time, mixing just until combined after each addition.

## **Divide and Prepare the Batter**

- 1. Divide the cheesecake batter in half into two bowls.
- 2. For the plain half, leave it as is (this will be your white layer).
- 3. For the pumpkin swirl, stir in the canned pumpkin puree, into the other half of the batter (this will be your orange layer).
- 4. Alternate spoonfuls of the plain and pumpkin batters into the crust in random patterns.
- 5. Use a butter knife to gently swirl the batters together, creating a marble effect. Be careful not to over-swirl.
- 6. Bake the cheesecake at 325°F (163°C) for about 60 minutes, when there is 15 minutes left- Turn off the oven but leave the door closed. At 60 minutes, crack the door slightly, and let the cheesecake cool for 1 hour.
- 7. Once cooled, cover and refrigerate for at least 4 hours or overnight.

## For the Chocolate Ganache:

- 1. Heat the heavy cream in a small saucepan over medium heat until it begins to simmer.
- 2. Remove from heat and pour over the chocolate. Let sit for 3-5 minutes, then stir until smooth.
- 3. Stir in the vanilla extract if using. Let the ganache cool slightly before pouring over the chilled cheesecake.

# **For Chocolate Whipped Cream**

 Combine heavy cream, powdered sugar, and cocoa powder into a mixing bowl and whisk together until stiff peaks form. Don't over mix.

## To Serve:

- Once the cheesecake has set, pour the cooled ganache over the top, letting it drip down the sides if desired.
- 2. Load the chocolate whipped cream into a piping bag with a large star tip and swirl on top of your

cheesecake, or serve on the side!

3. Slice and enjoy!