

Pumpkin Spice Cheesecake

INGREDIENTS

Crust

3/4 c. chopped pecans

3/4 c. [baking blend](#)

6 tbsp. butter melted

2 tbsp. xes sweetener or [gentle sweet](#)

Filling

3 (8-oz.) bars cream cheese, softened

2/3 c. xes sweetener or [gentle sweet](#) 1 tsp. [black strap molasses](#)

1 c. pumpkin puree

1/4 c. sour cream or plain Greek yogurt

1 tsp. [vanilla extract](#)

3 large eggs

1 tsp [glucomannan](#)

1 1/2 tsp. pumpkin spice

Warm [caramel sauce](#), for garnish

[whipped cream](#), for garnish

Chopped, toasted pecans, for garnish

DIRECTIONS

1. Preheat oven to 325° with a rack in the middle position. Grease an 8" spring-form pan with cooking spray.
2. Make the crust: In a food processor, add all crust ingredients and process until well combined. Press the crust into the bottom of the pan.
3. Meanwhile, make cheesecake batter: In a large bowl using a hand mixer or in a stand mixer, beat cream cheese, gentle sweet, and molasses until light and fluffy. Beat in pumpkin puree, sour cream, and vanilla extract. Add eggs, 1 at a time, until well combined, then beat in glucomannan and pumpkin spice. Pour the cheesecake mixture over the crust.
4. Double-wrap the outside of the pan in aluminum foil, making sure to cover the bottom. Place the pan in a large baking dish, place the baking dish in the oven, and pour in enough boiling water to reach halfway up the pan. Bake until only slightly jiggly in the center, 1 hour 20 minutes to 1 hour 30 minutes.
5. With the oven door propped open, turn the oven off and let it cool for 1 hour in the oven. Remove from water bath and discard foil, then refrigerate cheesecake until cooled completely, at least 3 hours or overnight.
6. Garnish with a layer of caramel and a few dollops of whipped cream around the edge of the cheesecake. Sprinkle all over with pecans and more pumpkin pie spice.