

# Hawaiian Vanilla Cheesecake

Makes 12 mini squares



## Ingredients

### Crust:

- 1 3/4 cups graham cracker crumbs
- 3 tablespoons light brown sugar
- 1/2 teaspoon ground cinnamon
- 1 stick melted salted butter

### Filling:

- 3 (8-ounce) packages cream cheese, at room temperature
- 1 (15-ounce) can pureed pumpkin
- 3 eggs plus 1 egg yolk
- 1/4 cup sour cream
- 1 1/2 Cup Hawaiian Vanilla Sugar [click here](#)
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon fresh ground nutmeg
- 1/8 teaspoon ground cloves
- 2 tablespoon all-purpose flour
- 1 tsp. Vanilla extract [click here](#)
- or 1/2 Vanilla bean [click here](#)

### Directions

Preheat oven to 350 degrees F.

For crust:

In medium bowl, combine crumbs, sugar and cinnamon.

Add melted butter. Set aside.

Brush each square with melted butter. Add in 1 tablespoon of Gingersnap crumbs to each and using measuring spoon, tap down firmly.

For filling:

Beat cream cheese until smooth. Add pumpkin puree, eggs, egg yolk, sour cream, sugar and the spices. Add flour and vanilla. Beat together until well combined.

Pour into crust. Spread out evenly and place in oven for 1 hour. Remove from the oven and let sit for 15 minutes.

Cover with plastic wrap and refrigerate for 4 hours.

Put cream cheese and sugar in mixing bowl and beat till smooth and combined. Add eggs one at a time, beating until just incorporated. Add Hawaiian vanilla extract.

Carefully put a scant 1/4 cup of white cheesecake mixture into each square. Using a tooth pick carefully drag through top of cheesecake creating a marbled surface.

Bake at 300 for 30 min or until edges just are beginning to turn brown.