



# TRAEGER PUMPKIN CHEESECAKE WITH CHOCOLATE COOKIE CRUST

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	30 MINS	90 MINS	6-8	MAPLE

## INGREDIENTS

<b>CRUST</b>	<b>FILLING</b>	<b>1 C SUGAR</b>	<b>2 C CANNED PUMPKIN PUREE</b>
24 OREOS	4 OZ. BITTERSWEET CHOCOLATE, CHOPPED	4 EGGS, ROOM TEMP	1/2 TSP. CINNAMON
4 T MELTED BUTTER	1 1/2 LBS SOFTENED CREAM CHEESE	1 1/2 TBSP. CORNSTARCH	1/2 TSP. GRATED NUTMEG
		1 TSP. VANILLA	PINCH GROUND CLOVES

## PREPARATION

Set Traeger grill to 350 degrees F and preheat for 10-15 minutes.

For the cookie crust: In the bowl of a food processor, add Oreos and melted butter and pulse until well combined. Press Oreo mixture into pie dish to form crust.

Microwave chocolate in a heat-safe container for 10 seconds to soften. Mix with a spoon to finish melting and reserve.

Add cream cheese to the bowl of a stand mixer. Mix cream cheese until smooth on medium speed. Mix in sugar and cornstarch, then add eggs one at a time until well blended. Add vanilla last.

Mix approx. a third of the cheesecake mix into the chocolate.

Add the pumpkin, cinnamon, nutmeg and clove to the other 2/3 of the cheesecake mix, and mix well.

Pour half of the pumpkin cheesecake batter onto the Oreo crust.

Pour the chocolate mixture on top. Pour the other half of the pumpkin cheesecake mixture on top of the chocolate. Run a knife through the mixture to create swirls.

Place pan in a water bath then place it on the grill grate and bake for approximately 90 minutes.

Let the cheesecake rest and cool down. Place cheesecake in the freezer for a couple hours before unmolding.

Serve cold, enjoy!