

Pumpkin Cheesecake with Sassenach Whisky Salted Caramel

Ingredients:

- 1 package graham crackers
- 4 tablespoons brown sugar
- 4 tablespoons butter, melted
- 1 lb. cream cheese
- 1 can pumpkin pie filling
- 4 eggs
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup Sassenach Whisky
- 2 teaspoons cinnamon
- 2 teaspoons ginger
- 1 teaspoon allspice
- 1 teaspoon nutmeg
- 1 teaspoon vanilla
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon cloves

Salted Caramel Ingredients:

- 1 cup brown sugar
- 4 tablespoons butter
- 1 teaspoon salt
- $\frac{1}{2}$ cup heavy cream
- 1 teaspoon vanilla
- 1 tablespoon Sassenach Whisky

Blend graham crackers and sugar in a food processor. Gradually drizzle in melted butter. Press crust into the bottom on a spring-form pan.

Beat cream cheese until smooth. Add pumpkin, egg, sour cream, and whisky. Beat in brown sugar, vanilla, and spices. Pour onto crust. Cook in a water bath in a 350 degree F. oven for 1 hour 15 minutes. Turn off heat and let rest 1 hour in cooling oven. Refrigerate. When completely cool, unmold, and serve with whisky caramel.

To make salted caramel, mix brown sugar, butter, salt, and cream in a saucepan. Bring to a boil, stirring frequently, and cook for 6-8 minutes. Remove from heat, and carefully stir in vanilla and whisky until blended.