



In your box

- 8 oz. Cream Cheese
- 2 oz. Butter
- 1 cup Graham Cracker Crumbs
- 8" Pie Pan
- 4 oz. Greek Yogurt
- 3 fl. oz. Liquid Egg
- 3 oz. Light Brown Sugar
- 2 oz. Canned Pumpkin
- 1 Tbsp. Pumpkin Pie Spice

CONTAINS milk, eggs, wheat



Holiday Special (Makes 8 Servings)

Pumpkin Cheesecake

NUTRITION per serving—Calories: 268, Carbohydrates: 23g, Fat: 18g, Protein: 5g, Sodium: 258mg. Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
60+ min.

Cook Within
7 days

Difficulty Level ● ○ ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

🕒 You will need

Salt

Baking Sheet, Mixing Bowl, Blender/Food Processor/
Immersion Blender

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **350 degrees**
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil



1

Prepare the Crust

- Melt **butter** in microwave or small pan.
- Combine melted butter with **graham cracker crumbs** in a mixing bowl. Mix well.
- Add mixture to **pie pan** and use a flat-bottomed glass to press crumbs into a crust. Pack any excess crumbs up sides of pan and refrigerate to harden.



2

Make the Batter

- Add **yogurt, liquid egg, brown sugar, canned pumpkin, pumpkin pie spice, cream cheese**, and a pinch of **salt** to a blender.
- Blend on high until mixture is smooth and light, 2-4 minutes.
- *If necessary, stop blender and push big cream cheese chunks down into blades with a wooden spoon.*



3

Add the Batter to Crust

- Remove **crust** from refrigerator.
- Pour **batter** into crust, stopping just short of top. *Do not overfill; you may not need all the batter.*



4

Bake the Cheesecake

- Place **pie pan** on prepared baking sheet. Bake until **cheesecake** center is slightly jiggly, a little undercooked, and slightly wet when poked with a toothpick, 25-35 minutes.
- Let cool at room temperature, 30 minutes, then refrigerate at least 2 hours.
- *Residual heat within cheesecake, called "carryover," will complete the cooking process, and chilling thoroughly will firm up cheesecake so it slices cleanly.*



5

Finish the Dish

- Cut **cheesecake** into wedges and enjoy!