

Pumpkin Spice Cheesecake Bars with Classic Graham Cracker Crust

Pumpkin Spice Cheesecake Bars



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

For the Cheesecake Filling:

- 16 oz cream cheese, softened
- 1 cup pumpkin puree
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon pumpkin pie spice

DIRECTIONS

- 1.** Make the Crust: Preheat your oven to 350°F (175°C). In a bowl, mix graham cracker crumbs, sugar, and melted butter until fully combined. Press the mixture firmly into a greased 9x9-inch baking pan.
- 2.** Bake the crust for 8-10 minutes to set, then let it cool slightly.
- 3.** Prepare the Filling: In a large bowl, beat softened cream cheese until smooth and creamy. Add pumpkin puree, sugar, eggs, vanilla extract, and pumpkin pie spice. Beat until fully combined and silky smooth.
- 4.** Assemble: Pour the filling evenly over the cooled crust. Use a spatula to smooth the top.
- 5.** Bake: Bake for 30-35 minutes, or until the center is set but still slightly jiggly. Avoid overbaking.
- 6.** Cool & Chill: Let the bars cool completely at room temperature, then refrigerate for at least 2 hours before slicing for clean cuts.

SWAPS & NOTES

Pumpkin puree vs. pumpkin pie filling: Always use pure pumpkin puree, not pre-sweetened pie filling.

Extra spice: Add a pinch of cinnamon or nutmeg if you love bold pumpkin flavor.

Crust variations: Try gingersnap crumbs or crushed vanilla wafers for a twist.

Make it richer: Swap 1/4 cup of sugar for brown sugar to deepen the flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pumpkin-spice-cheesecake-bars-with-classic-graham-cracker-crust/>