



Pumpkin Yogurt Cheesecake

A lighter twist on a classic dessert, made with Greek yogurt and pumpkin puree for a creamy, festive cheesecake that feels indulgent but is naturally more nutritious.

Ingredients

Filling

12 oz cream cheese, softened
½ cup light brown sugar
⅓ cup granulated sugar
½ teaspoon salt
⅔ cup plain Greek yogurt
3 large eggs
1 can (15 oz) pumpkin puree
2 tablespoons flour
1 tablespoon pumpkin pie spice
1 tablespoon vanilla extract

Crust

8 graham cracker sheets
2 tablespoons melted butter
1 tablespoon sugar

For Serving (Optional)

2 tablespoons powdered sugar

Instructions

1. Prepare your pan and oven.

Grease a 9-inch springform pan and preheat your oven to 325°F. If you can, place a shallow pan of water on the lower rack—this helps keep the cheesecake smooth.

2. Make the crust.

Crush the graham crackers into crumbs and mix with melted butter and sugar.

Press evenly into the bottom of your pan and bake for 10–12 minutes. Cool completely.

3. Mix the filling.

Beat cream cheese, brown sugar, granulated sugar, and salt until smooth.

Add Greek yogurt and eggs.

Stir in pumpkin puree, flour, pumpkin pie spice, and vanilla until combined.

4. Bake.

Pour the filling over the crust. Tap the pan to release air bubbles.

Bake 50–60 minutes, until the center is mostly set but still slightly jiggly.

Turn off the oven and let the cheesecake sit with the door ajar for 15 minutes.

5. Chill and serve.

Run a knife around the edge and cool completely.

Refrigerate at least 4 hours or overnight.

Dust with powdered sugar before serving.