Pumpkin Cake Cheesecake

Cheesecake

16 ounces cream cheese, softened to room temperature

3/4 cup sugar

1/4 cup plain yogurt or sour cream

1 1/2 teaspoons pure vanilla extract

1 Tablespoon flour

3 large eggs, at room temperature

Pumpkin Cake

3/4 cup canola oil

1 cup brown sugar

2 large eggs, at room temperature

1 teaspoon vanilla extract

1 and 1/3 cups pumpkin puree

1 cup flour

1 teaspoon baking soda

1 and 1/2 teaspoons ground cinnamon

1 teaspoon pumpkin pie spice

1/4 teaspoon salt

Cream Cheese Frosting

4 ounces cream cheese, softened to room temperature

2 Tablespoons (16g) unsalted butter, softened to room temperature

2 cups confectioners sugar

1/2 teaspoon pure vanilla extract

1/8 teaspoon salt

1–2 Tablespoons milk

Beat together cream cheese and sugar for 2 minutes.

Add sour cream, vanilla and flour.

Beat in eggs, one at a time.

Place pumpkin in a paper towel lined bowl and blot dry.

Whisk together pumpkin, oil, brown sugar, eggs and vanilla.

Whisk together flour, baking soda, cinnamon, pumpkin pie spice and salt.

Pour wet ingredients into the dry ingredients and mix gently.

Spread 1 1/2 cups pumpkin batter into bottom of a greased springform pan.

Drop spoonfuls of cheesecake batter, alternating with spoonfuls of pumpkin batter on top.

Bake cheesecake 65-75 minutes.  Turn off the oven and let cake rest in oven for an hour before removing.

Refrigerate cake overnight before slicing.