



Pumpkin Cheesecake with Gingersnap Cookie Crust

fall 2006

Serves 10-12

Crust:

1½ c. Gingersnap Cookies, crushed
¼ c. finely ground Hazelnuts
3 Tbsp. Brown Sugar
6 Tbsp. Unsalted Butter, melted.

Filling:

3 8 oz. pkg. cream cheese softened
1 cup brown sugar
1½ cup pumpkin
1 ½ cup heavy cream
½ cup maple syrup
1 Tbsp vanilla
¼ tsp cinnamon
¼ tsp allspice
4 eggs

- Preheat oven to 325°
- Grease 9" springform pan
- Combine crust ingredients and press into bottom of pan and up 2" on the sides.
- Use electric mixer to beat cream cheese and brown sugar until light and fluffy.
- Mix in pumpkin. Add heavy cream, maple syrup, vanilla, cinnamon and allspice.
- Beat in eggs one at a time. Pour over crust.
- Bake for 90 minutes or until center is set.
- Allow to cool in pan for ½ hour.
- Refrigerate overnight.

