

Maple Pumpkin Cheesecake

This recipe brings together two seasons:
Spring's maple syrup and autumn's pumpkins.



Crust:

2 cups graham cracker crumbs
1 tsp ground ginger
1/3 cup unsalted butter, melted

Filling

1.25 kg cream cheese softened (5 x 250 g packages)
250 ml sour cream
550 g granulated sugar
6 eggs
1/2 cup all purpose flour
250 ml fresh pumpkin puree*
1 tbsp vanilla
3 tbsp fresh lemon juice
125 ml pure maple syrup
1 tbsp ground cinnamon
1/2 tsp ground nutmeg
1/4 tsp ground allspice

METHOD:

- To make the crust, in a medium bowl, combine graham cracker crumbs, ginger and butter. Press into bottom of a 10-1/4 inch spring form cheesecake pan and put into freezer while preparing the filling.
- *To make the pumpkin puree, peel and seed the pumpkin and cut pie pumpkin into 2 inch cubes. Steam for 15-20 minutes until fully cooked. Air dry for five minutes and either thoroughly mash or puree in a food processor. Out of season, use canned pumpkin puree.
- For the filling, in a large mixer bowl, beat cream cheese, sour cream and sugar on medium-high speed for 5 minutes. Add eggs, one at a time, beating after each addition.
- Mix in flour, pumpkin puree, vanilla, lemon juice, maple syrup, cinnamon, nutmeg and allspice. Pour batter over frozen crust.
- Bake in a 325°F preheated oven for 65-75 minutes or until the top is light brown and the centre has a slight jiggle to it. Cool on rack for two hours. Cover with plastic wrap and refrigerate for at least 8 hours before decorating or serving. Ice top of cake with classic whipped cream topping or pipe a border around the edge.

Helpful hint: Add leftover pumpkin puree to bran muffin mix, or combine with yoghurt and honey for breakfast!