

# 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!