

Local Foods Market - Rice Village

Pumpkin Spiced Cheesecake

By Chef Maria Gonzalez

Ingredients for the Crust

½ cup Brown Sugar
½ cup granulated sugar
4 oz. butter unsalted room temperature
2 cups gluten free flour (Bobs All-purpose)
½ tsp. salt
½ tsp. vanilla paste
2 tsp. ground cinnamon
¼ tsp. ginger powder
¼ tsp. ground cloves
½ tsp. allspice
1/8 tsp. nutmeg

Directions for the Crust

Using a mixing bowl combine all ingredients until crumbly. Add to cake pan or cheesecake dish press using spoon or fingertips.

Bake at 200°F for 15-20min (I usually cook until I can smell the spices). Set aside to cool.

Ingredients for the Cheesecake

20 oz. Organic Valley cream cheese
1 ¼ cup granulated sugar
1 tbsp. vanilla bean paste
3 large eggs (room temperature) or put in warm water for 5 min to take chill off
¼ cup honey

Directions for the Cheesecake

Use a Kitchen Aid stand mixer and whisk attachment. Add the cream cheese, vanilla, honey and sugar. Whisk on high until smooth and fluffy (up to 15 -20 minutes). Remember to scrape the sides and the bottom of the mixing bowl. NO LUMPS!

On low speed add eggs one at a time and mix well. Add to the mixture to the crust and bake on 300°F. Also add a pan of hot water to oven get moisture in oven so cheesecake doesn't crack. Check every 20 min until cheesecake is set.