

Maple Pumpkin Cheesecake

SERVES 18 TO 20

Two flavors for the fall that go well together are maple and pumpkin.

- Preheat oven to 350°F (180°C)

- 10-inch (25 cm) cheesecake pan, ungreased, or springform pan with 3-inch (7.5 cm) sides, greased

Crust

2 1/2 cups graham cracker crumbs 625 mL
1 tsp ground ginger 5 mL
1/3 cup unsalted butter, melted 75 mL

Filling

5 packages (each 8 oz/250 g) 5
cream cheese, softened
1 cup sour cream 250 mL
2 1/4 cups granulated sugar 550 mL
6 eggs 6
1/2 cup all-purpose flour 125 mL
1 cup pumpkin purée (not pie filling) 250 mL
1 tbsp vanilla extract 15 mL
3 tbsp freshly squeezed lemon juice 45 mL
1/2 cup pure maple syrup 125 mL
1 tbsp ground cinnamon 15 mL
1/2 tsp ground nutmeg 2 mL
1/4 tsp ground allspice 1 mL

Decoration

Classic Whipped Cream
(see recipe, page 239)

Directions:

1. Crust: In a bowl, combine graham cracker crumbs, ginger and butter. Press into bottom of cheesecake pan and freeze.

2. Filling: In a large mixer bowl fitted with paddle attachment, beat cream cheese, sour cream and sugar on medium-high speed until very smooth, for 5 minutes. Add eggs, one at a time, beating after each addition. Mix in flour, pumpkin, vanilla, lemon juice, maple syrup, cinnamon, nutmeg and allspice.

3. Pour batter over frozen crust. Bake in preheated oven for 65 to 75 minutes or until the top is light brown and the center has a slight jiggle to it. Let cool on a rack for 2 hours. Cover with plastic wrap and refrigerate for at least 8 hours before decorating or serving.

4. Decoration: Ice top of cake with Classic Whipped Cream or pipe a border around edge of cake, if desired.

Tip

If pure maple syrup is not available you can use about 1/4 tsp (1 mL) pure maple flavoring.

Variation

Add 1 cup (250 mL) chopped hazelnuts into the batter for a crunchy texture.