



Pumpkin Cheesecake

10'

Hands on

30 minutes'

Hands off

60'

Cook Time

8-10

Portion(s)

1

Difficulty



Method

Photo credit: G. Drakopoulos - Food Styling: T. Webb

- Preheat oven to 180* C (350*F) Fan.
- Put all of the ingredients for the crust in a food processor. Process until combined and a mixture forms.
- Transfer to a 23 cm round springform with tall sides. Press firmly onto bottom of pan. Place in refrigerator until the filling is prepared.

For the filling

- Beat the cream cheese with the sugar in the mixer with the paddle attachment, until smooth.
- Add all of the remaining ingredients for the filling. Mix until thoroughly combined.
- Pour mixture into baking pan. Bake for 50-60 minutes until center is firm and cooked through.
- Remove from oven and allow to cool on a wire rack.
- When completely cool, combine the whipped cream with the whiskey. Spread mixture over cheesecake. Remove from springform and serve.

Ingredients

For the crust

- $\frac{3}{4}$ cup crushed graham crackers (or any type of digestive cookies)
- $\frac{1}{2}$ cup walnuts
- 50 g brown sugar
- 50 g granulated sugar
- 65 g butter, at room temperature

For the filling

- 1 cup [pumpkin puree](#)
- 3 eggs
- 2 tablespoons vanilla extract
- 1 tablespoon whiskey
- 100 g granulated sugar
- 1 tablespoon corn flower
- 1 $\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon ground dry ginger
- $\frac{1}{2}$ teaspoon ground nutmeg
- 750 g cream cheese

For the topping

- 500 g heavy cream 35% fat
- 1 tablespoon whiskey

Διατροφικός πίνακας

Nutrition information per 100 gr.

285 Calories (kcal)	22.0 Total Fat (g)	13.0 Saturated Fat (g)	18.0 Total Carbs (g)
14%	31%	65%	7%
16.0 Sugars (g)	4.0 Protein (g)	0.0 Fibre (g)	0.3 Sodium (g)
18%	8%	0%	5%