
KITCHEN CONNAISSEUR

Pumpkin and Maple Cappuccino Cheesecake



This cake is a natural for Thanksgiving dinner, an Autumn gathering or Christmas party. It is an extra special pumpkin pie that can be made 2 to 3 days ahead. The recipe easily serves 12.

ingredients

CRUST

- 1 3/4 cups** Graham wafer crumbs
- 1/3 cup** Almonds - ground
- 1/2 tsp** Ginger - ground
- 1/2 tsp** Cinnamon - ground
- 1/3 cup** Unsalted butter - melted

FILLING

- 2 pounds** Cream cheese - room temperature
- 1 1/4 cups** Sugar - white
- 4** Eggs - large, room temperature
- 1/2 cup** **Maple Cappuccino Sauce**
- 3 Tbsp** Coffee liqueur
- 1 tsp** Ginger - ground
- 1 tsp** Cinnamon - ground
- 1/2 tsp** Nutmeg - ground
- 1/4 cup** Whipping cream
- 1 1/2 cups** Pumpkin - canned

TOPPING

- 2 cups** Sour cream
- 1/4 cup** Sugar - white
- 1 Tbsp** Coffee Liqueur
- 1 Tbsp** **Maple Cappuccino Sauce**

DECORATIVE GARNISH

- 1/2 cup** **Maple Cappuccino Sauce**

1/4 cup Butter - unsalted
2 cups Pumpkin seeds - shelled
12 Decorative marzipan pumpkins

instructions

Crust

Preheat oven to 350°F. In a bowl, using your hands, mix the wafer crumbs, almonds and spices together. Work in the melted butter. Press the mixture into the bottom and up the sides of a 10 inch spring form pan. Place the pan on the lower rack in the centre of the oven. Bake for 10 minutes.

Filling

Preheat oven to 250°F. Using an electric mixer beat the cheese until fluffy. Beat in sugar, then eggs, one at a time. Warm the Maple Cappuccino Sauce slightly in the microwave, then gradually beat it in along with the coffee liqueur, and spices. Add the whipping cream and pumpkin. Beat well. Pour the mixture over the graham wafer crust and place the pan in the oven. Bake for 1-1/2 to 2 hours, or until set. One of the secrets of preventing cracking is to cook the cake very slowly. If your oven tends to be hot, reduce it to 225°F during the last hour of cooking. To prevent cracking, run a knife around the inner edge of the cake as soon as you remove it from the oven and immediately place the cake in the refrigerator.

Topping

Preheat oven to 400°F. In a bowl stir the sour cream, sugar, Maple Cappuccino Sauce (slightly warmed in the microwave) and coffee liqueur together. Spread over the cooled pumpkin filling. Bake for 10 minutes. Remove from oven and allow to cool at room temperature. Refrigerate.

Decorative Garnish

In a sauté pan, on medium high heat, warm the butter and sauté the pumpkin seeds until they are a deep colour and crisp, approximately 2 minutes. Add the Maple Cappuccino Sauce (slightly warmed in the microwave), bring to a quick boil and stir to coat all the seeds. Reduce heat. Allow the seeds to cool enough so that they will not melt the sour cream topping before placing on top of the cake. Arrange the pumpkin seeds on top of the sour cream layer, around the exterior of the cake. Refrigerate.

To serve ... Slice with a clean knife. It is helpful to run the knife under hot water in between each cutting. Serve on dessert plates and garnish with marzipan pumpkins. Directions for the pumpkins can be found at www.odense.com . Enjoy!!!