

Recipe

Pumpkin Cheesecake

By

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Ingredients

Chocolate Crust

1 ½ cup graham crackers, crumbs
2 tbsp carob powder
4 tbsp butter, melted

Cheesecake

2 cups ricotta cheese
2 8-oz. pkg. cream cheese, softened
2 cups brown sugar
4.5 tsp egg replacer (with 6 tbsp warm water)
1/3 cup flour
2 cups cooked pumpkin or 1 15-oz. can pumpkin
1 tbsp cinnamon
2 tsp vanilla extract
1 tsp ground nutmeg

Preparation

Step 1:

To make chocolate crust: coat 9-inch springform pan with cooking spray. Combine graham crackers crumbs and butter in a bowl. Press into prepared pan and bake at 350F for 10 minutes.

Step 2:

Blend ricotta cheese, cream cheese, sugar, egg replacer mixture, and flour. Add pumpkin, seasoning, and vanilla, and mix all ingredients well. Pour cheesecake mixture into the pan and bake for 90 minutes or until top is firm and cake is beginning to pull away from sides of pan. Cool completely on wire rack. Chill at least 4 hours before serving.

Serves

16 to 20

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