



PUMPKIN CHEESECAKE

🕒 5 min. 🕒 1 h. 40 min. < easy 🍽️ 12 pieces

INGREDIENTS

250 g pumpkin (flesh), cut into pieces, 3 cm.

Base

300 g salted crackers or ginger biscuits
30 g sugar
120 g unsalted butter, softened, cut in pieces

Crumble topping

60 g unsalted butter, cut in pieces
60 g flour
110 g light brown sugar
100 g chopped pecans or walnuts
1 pinch salt

Filling

180 g sugar
350 g cream cheese
2 eggs, large
40 g flour
1 pinch salt
¾ tsp ground cinnamon
½ tsp ground ginger
1 pinch ground clove

USEFUL ITEMS

Baking tray 22 x 32 cm, baking paper, bowl

PREPARATION

1. Preheat oven to 190°C. Line baking tray (22 x 32 cm) with baking paper and set aside.
2. Place pumpkin on baking paper, cover with aluminum foil, close the ends and cook in preheated oven (190°C) for 30 minutes.

Base

3. Place crackers and sugar into mixing bowl and grind **10 sec/speed 10** with aid of spatula.
4. Add butter and mix **5 sec/speed 5**. Spread the mixture into baking tray and press down with a spoon or your fingers to create a compact base. Bake in preheated oven (190°C) (alongside the pumpkin) for about 12 minutes or until dry. Place the baking tray on a rack to cool thoroughly, then lower the oven to 160 ° C. Remove the pumpkin from the oven, open the foil and let cool for 10 minutes.

Crumble topping

5. Place butter, flour, brown sugar, pecans and salt into mixing bowl and mix **10 sec/speed 4**. Transfer crumble topping into a bowl and set aside.

Filling

6. Place sugar into mixing bowl and grind **10 sec/speed 10**.
7. Add cream cheese, baked pumpkin, eggs, flour, salt, cinnamon, ginger and clove and mix **25 sec/speed 5**. Layer mixture on top of base and top with crumble. Bake in preheated oven (160°C) for approximately 50 minutes or until just set and puffed. Allow to cool down and cut into square pieces. Serve warm or cold.