

Marvelous Maple Pumpkin Cheesecake

Ingredients:

Crust, Filling, and Frosting

- **Crust:** 8 full sheets of graham crackers (I use Annie's organic)
- 1 cup toasted chopped pecans
- 1/3 cup melted unsalted butter (Myoki's wonderful alternative butter)
- 1 tsp. ground cinnamon
- **Filling:** 24 oz. cream cheese, softened (Myoki's wonderful alternative cream cheese)
- 3/4 cup pure maple syrup
- 1 cup plus 3 Tbs. organic pure pumpkin puree (not pie mix)
- 1 tsp. vanilla
- 1 1/2 tsp. ground cinnamon
- 1 tsp. ground nutmeg (freshly grated)
- wee bit of salt
- 3 large eggs at room temperature
- **Frosting:** 1/2 cup Silk whipping cream (alternative cream)
- 3 Tbs. pure maple syrup
- 1/4 cup pumpkin puree



Instructions

1. **Crust:** Pulse graham crackers and pecans in a food processor into fine crumbs. Add cinnamon and melted butter and pulse until combined. Press mixture onto the bottom and slightly up the sides of an un-greased 9-inch spring form pan. Refrigerate while preparing filling. Preheat the oven to 350 F

2. **Filling:** Beat the cream cheese in a large mixing bowl on medium speed; add maple syrup and beat for another couple of minutes; stir in pumpkin puree, vanilla, ground cinnamon, nutmeg and salt. Beat until just combined; beat in the eggs one at a time and mix just until combined on low speed (otherwise, too much air can cause a crack in the batter (but ye can cover it with a maple leaf or decoration if it happens)). Pour the batter into the prepared crust.

3. Bake for 50-60 minutes, until the edges of the cheesecake are set; the center is lightly wobbly. Cool on a wire rack for 5 minutes. Run a knife carefully around edge of pan to loosen; cool for another hour. Then refrigerate for at least an hour to cool completely (in pan).

4. **Frosting:** Beat the whipped cream with whisk attachment until hard peaks form; add pumpkin puree and maple syrup and beat until smooth. After cheesecake is completely cooled, remove springform sides of the pan. Spread the frosting evenly and serve, but first put a dried maple leaf in the center...or any other decoration you'd like.

This is the best pumpkin cheesecake I've ever eaten...and it's way healthier!