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Pumpkin Mousse Cheesecake

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Introduction:

Pumpkin and mousse seem like dance partners from different dessert planets. Drop a pumpkin on your toe and it will hurt. A mousse, by its culinary definition, whips air bubbles into something to make it light and fluffy. Try this recipe and you’ll never return to that flat and heavy traditional pumpkin pie again. It may score some points with the in-laws over the holidays, too.

Preparation:

• Prepare graham cracker crust, taking about 10 Homemade Graham Crackers and crush them in a food processor. You can also place crackers in a plastic bag and crush them with a rolling pin. This should result in about 1 1/3 cups of graham crackers. Keep crumbs in food processor and mix in 1/4 c. sugar. Drizzle in 1/3 c. melted butter until crumbs clump together. Press into a lightly oiled 9-inch pie pan or other pan as needed. • Next, prepare the cream cheese layer. In a mixing bowl, beat cream cheese until fluffy. Beat in eggs and sugar, one at a time, until well blended. • Spread cream cheese mixture over crust and bake at 350 degrees for about 25 to 30 minutes or until firm. Cool completely. • For pumpkin layer, separate the three eggs. In a saucepan, mix egg yolks with pumpkin and cook over medium heat until thickened. To that pumpkin mixture, add 1/2 c. sugar, milk, cinnamon, nutmeg and salt. Turn off heat and let sit on burner for 5 minutes. Remove from heat and cool completely. • In a large bowl, beat egg whites until stiff. Add remaining 1/4 c. sugar and beat until well blended. Fold egg whites into pumpkin mixture and pour this pumpkin layer over the cream cheese layer. Bake at 350 degrees for 15 minutes or until set. • Cool completely and chill overnight before serving. Serve with a dollop of whipped cream on top.

Image (optional):

Crops:
pumpkin [1]
Recipe Type:
Desserts [2]
Season:
fall [3]
winter [4]
Ingredients:

Ingredients: 1 graham cracker crust, pressed into springform pan 1 c. whipped cream, for topping Cream cheese layer ingredients: 1 package cream cheese, softened (8 oz.) 2 eggs 3/4 c. sugar Pumpkin layer ingredients: 3 eggs, separated 2 c. cooked pumpkin pur?e 1/2 c. sugar 1/2 c. milk 1 t. cinnamon 1 t. nutmeg 1/4 c. sugar 1/4 t. salt

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Links:
[1] http://kgi.org/crops/pumpkin
[2] http://kgi.org/recipe-type/desserts
[3] http://kgi.org/season/fall
[4] http://kgi.org/season/winter