

Chef Larry's Pumpkin Cheesecake

Yield: 10-12 Servings

Ingredients:

3 ½ cups Graham cracker crumbs, crushed
1/2 cup Toasted almonds, finely chopped
¼ cup Toasted pecans, finely chopped
4 oz. Butter melted
1 lb. Cream cheese, softened
1/2 cup Sugar
2 tsp. Vanilla
2 cup Pumpkin, canned
4 each Eggs, large
2 each Egg yolk
1 cup Light corn syrup
1 cup Evaporated milk
½ tsp. Lemon zest
1 tsp. Ground cinnamon
¼ tsp. Ground ginger
¼ tsp. Ground cloves
pinch Ground nutmeg
¼ tsp. Salt

For service:

2 cups Lightly sweetened whipped cream
to garnish Fresh mint sprigs
to garnish Confectioner's sugar (powdered sugar)

Method:

Preheat oven to 325 degrees F. Make crumb nut crust by combining graham cracker crumbs, almonds, pecans and melted butter. Mix until crust holds together when pressed. Pour crumb

mixture into a spring form pan and spread evenly over the bottom and one-third of the way up the sides of the pan. Bake crumb crust for 7 – 8 minutes at 325 degrees F. Remove and cool. Place cream cheese, sugar and vanilla in a mixer and whip until fluffy. Add eggs and egg yolk, continue to mix.

Add pumpkin, corn syrup, evaporated milk, lemon zest, cinnamon, ginger, cloves, nutmeg and salt. Mix until smooth to create custard. Pour pumpkin custard over crumb crust. Gently tap filled cake on work surface. Bake at 325 degrees F. for 45 minutes – 1 hour or until the center is just set. Test by inserting the tip of a knife in the center. (If knife comes out clean, the cheesecake is done) Cool at room temperature and store under refrigeration for at least 3 hours before service. To serve, slice and place on serving plates. Garnish with whipped cream, mint sprigs and Confectioner's sugar.