

SATURDAY MARKET

October 20 Fall Fare Cook-Off Recipe:

Pumpkin Cheesecake

Submitted by Larkins on the River chef Alex Castro

Crust Ingredients:

1 ¾ cup graham cracker crumbs
8 Tbsp. butter
¼ cup sugar

Cake Ingredients:

2 ½ pounds cream cheese
1 cup sugar
4 eggs
3 yolks
3 Tbsp. flour
2 tsp. cinnamon
1 tsp. clove
1 tsp. ginger
1 cup heavy cream
1 Tbsp. vanilla
1 pound pumpkin (canned)

Directions:

Preheat oven to 350. Grease a spring form pan. Mix all crust ingredients, then press the crumb mixture in the pan & bake for 10 minutes.

Preheat oven to 425. Mix cream cheese, sugar, eggs, and yolks. Add flour & spices. Beat in cream & vanilla. Add the pumpkin. Beat at medium speed until blended. Pour mixture into crust. Bake 15 minutes, and then reduce heat to 275. Cook for 1 hour. Turn off the heat. Allow cake to cool slowly. Serve chilled with caramel sauce.