

From Real Estate to Recipes!
OCTOBER FEATURE RECIPE

Pumpkin Cheese Cake

Submitted By Kathleen Zastrow

Ingredients:

Crust:

2 c. graham cracker crumbs
½ c. melted butter
2 tbsp brown sugar

Cheese Cake:

3-8 oz. pkgs. Soft cream cheese
1 c. sugar
¼ c. brown sugar
2 eggs
1-15 oz. can solid pack pumpkin with pie spices
⅔ c. evaporated milk
2 tbsp cornstarch
1 tsp. cinnamon
½ tsp. ginger & 1/2 tsp. cloves

Topping:

1- 16 oz. room temp sour cream
1/3 c. sugar
1 tsp. vanilla

Directions:

For Crust: Combine all ingredients. Press into bottom and side of spring foam pan. Bake at 350° for 6-8 minutes. Do not brown, cool for 10 minutes.



For Cheesecake: Combine 1st three, beat until smooth, then add each ingredient after, slowly beat well. Pour into crust. Bake at 350° for 50-60 minutes, until edges are brown but center still moves slightly.

For Topping: Add all three ingredients together. Spread over warm cheese cake, bake an additional 5 minutes. Then cool and chill for several hours, or overnight.

Happy Halloween!