

Pumpkin Mousse Cheesecake

Recipe from the *Farmstead Chef*, by John Ivanko & Lisa Kivirist

Crust ingredients:

- 1 1/3 C crushed graham crackers
- 1/4 C sugar
- 1/3 C melted butter

Cream cheese layer ingredients:

- 8 oz. cream cheese, softened
- 3/4 C sugar
- 2 eggs

Pumpkin layer ingredients:

- 3 eggs, separated
- 1 tsp. cinnamon
- 2 C cooked pumpkin puree
- 1 tsp. nutmeg
- 3/4 C sugar
- 1/2 tsp. salt
- 1/2 C milk

Topping (optional):

- 1 C whipped cream



Photo by John D. Ivanko/farmsteadchef.com

Prepare graham cracker crust, taking about 10 graham crackers and crushing 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 sugar. Drizzle the 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, a little 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, mix egg yolks with pumpkin puree and cook over medium heat in a saucepan until thickened. To the pumpkin mixture, add a half cup 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 quarter cup 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. Yields 12 servings.

Learn more about the *Farmstead Chef* by visiting www.farmsteadchef.com



Love the recipe? Win a signed copy of *Farmstead Chef*, by John Ivanko and Lisa Kivirist. This newly released cook book is full of delicious, practical recipes with a focus on the homegrown and home-made. Winner will be featured in the Feb. issue of the newsletter. To enter, you must be a Member of the Co-op

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