

Lightest Pumpkin Cheesecake Ever

A cross between a cheesecake & a pie – best of both...

Graham crust:

1 cup graham cracker crumbs
1/4 cup packed brown sugar
3 tbsp melted margarine
1 egg white, beaten

Filling:

1 pkg light cream cheese (250g)
3 eggs, one at a time
1/2 cup granulated sugar
1 1/2 cups canned pumpkin
1/2 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp ginger
1/8 tsp salt
1/2 cup light (0-2%) sour cream

1. In a medium bowl, prepare crust:

- Combine 3 ingredients and mix well.
- Press firmly into ungreased 9" springform pan.
- Bake at 350 degrees for 10 minutes.
- Remove from oven and brush entire crust with half of the egg white.
- Return to oven for 5 minutes.

2. In a large bowl, prepare filling:

- With electric mixer, beat cream cheese until light and fluffy.
- Add eggs one at a time, beating well.
- Add sugar and beat well.
- Add remaining ingredients, mixing well.
- Pour filling into cooked pie crust, spreading filling evenly.

3. Bake pie:

- Bake at 350 degrees for 35 minutes.
- Lower temperature to 250 degrees and bake for an additional 10 minutes.
- Cheesecake is done when filling is firm around edges and jiggles only slightly at the centre.
- Sprinkle cheesecake with nutmeg

4. Topping: optional

- 1/4 cup liquid honey & 1/2 cup chopped walnuts
- Roast walnuts for 5-10 minutes at 350 degrees
- Heat honey in microwave & stir in walnuts.
- Spoon onto cheesecake, making sure to cover any cracks...

Notes:

- Pie is best prepared ahead and chilled for at least 2 hours.
- Much lighter than a traditional cheesecake.