

BAKED PUMPKIN CHEESECAKE

WHAT YOU'LL NEED

Filling

- 150g caster sugar
- 175g fresh or tinned pumpkin purée
- 1 ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground ginger
- ¼ tsp salt
- 600g cream cheese
- 1 egg
- 4 egg yolks
- 2 tbsp double cream
- 1 tbsp cornflour
- ½ tsp vanilla extract

Biscuit Base

- 75g digestive biscuits, crushed
- 50g ground pecans
- 2 tbsp caster sugar
- 2 tbsp light soft brown sugar
- 75g butter

Equipment

- 23cm/8 inch springform or loose-bottom cake tin

WHAT TO DO

1. Preheat oven to 180C/gas mark 4.
2. Combine the crushed digestive biscuits, ground pecans, 2 tbsp of caster sugar, 2 tbsp of brown sugar and the melted butter and mix well. Firmly press the mixture into a 23cm springform or loose-bottomed cake tin.
3. Combine 150g caster sugar, pumpkin purée, 3 egg yolks, ground cinnamon, ground nutmeg, ground ginger and salt in a medium bowl. Mix well and set aside.
4. Beat cream cheese until light and fluffy and; gradually add 6 tbsp caster sugar and mix well. Add the whole egg, remaining egg yolk and the double cream, beating well. Add cornflour and vanilla, beat until smooth. Add pumpkin mixture and mix well, then pour into the prepared tin.
5. Bake in the preheated oven for 50-55 minutes (please be careful to not overbake!). The centre may be soft but it will firm up while the cheesecake is chilling. Leave your cheesecake to cool on a wire rack then chill in fridge until ready to eat.

Chef's Tip: Line the side of your tin with a strip of greaseproof paper, this will make it easier to turn out. Springform cake tins are much easier for this than regular loose-bottom tins.



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