



# Pumpkin Time



## PUMPKIN FRANGELICO CHEESECAKE

*makes 2 x 7" cakes*

*This cheesecake is one we have worked on for some time. The recipe creates a very simple, and outstanding cake which will brighten up any holiday table.*

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|------------------------------|-------------------------------------|
| 3 cups ginger snaps, crushed | 4 oz Frangelico Liqueur             |
| 1/2 cup butter, melted       | 2 cups (or one can) pumpkin, cooked |
| 1/4 cup sugar                | 2 tsp. cinnamon                     |
| 1 1/2 lbs. cream cheese      | 1 tsp. ginger                       |
| 3/4 cup granulated sugar     | 1/4 tsp. cloves                     |
| 1 cup light brown sugar      | pinch salt                          |
| 5 large fresh eggs           | 1/2 lb. hazelnuts                   |

Prepare 2 x 7" cake pans, 3" deep. Spray the surfaces with pan coating lightly. Cut a piece of parchment paper to fit the bottom of the pan. Mix the crushed cookies, butter and first sugar. Then press on top of the paper.

In a mixer with a paddle, blend the cream cheese and remaining sugars. Scrape down at least once and mix until very smooth. Add eggs slowly while beating; add liqueur. Add the pumpkin, and spices and mix well. Make sure to scrape the bowl to ensure a very smooth, even, batter.

Pour the batter into each pan equally. Bake in pans, sitting in at least 1" of water, at 350°F for about 1 hour or until set. Allow to cool in the water for at least 30 minutes and then put in the refrigerator overnight.

Take 3 cake circles, 2 of which are 7" in diameter. Unmold cheesecake by holding in very hot water, or by moving over an open flame, until they are loose from the pan. Turn upside down, carefully, onto a larger cake circle, remove the paper and invert onto a 7" circle.

Toast the hazelnuts (or other nuts) and grind coarsely. Press onto sides of the cake as garnish. Cover loosely and refrigerate or freeze. To slice, use plastic fishing line or a hot, wet long knife.

**A** great gift of the New World is pumpkins. Easy to grow in the north, fun to look at and they taste good, too. Most of the winter squashes may be used for pumpkin recipes. In fact, butternut squash is primarily what's in the cans. The color is brighter and the taste is quite similar. Whatever you have in your garden or pantry can make great holiday dishes from soups to muffins, cakes, cheesecakes and cookies.

The main New World vegetable staples, of the Native Americans on the east coast when they first met Europeans, were corn, beans and squash. These were known as the "Three Sisters". Evidence shows that they were all grown together in rows or in bulk. They are very compatible vegetables, taking about the same time to reach maturity and using soil nutrients in differing amounts. It has been shown that by planting all three crops together in smaller plots helps keep insect pests in control. Only when one crop is continually planted in a large scale, for the most part, will an infestation occur.

Most current pumpkin recipes follow a ritual being flavored with some form of sweet "pumpkin pie" spices. This is great for the traditional Thanksgiving pie. But with a little imagination pumpkins and squashes can be transformed into a great variety of tastes. I make a very spicy pumpkin soup with onions and garlic. Pumpkin raviolis are also available and work well in all sorts of recipes.

Pumpkins blend tastefully with all manner of fruits, such as berries, cranberries, orange, apples and lemon. The result can be surprisingly good. The most interesting combinations can create a new flavor different than any of the ingredients. Brandies and liqueurs partner well with pumpkins and you can create flavors that are unique to the combination. It is a great way to exercise your flavor skills.