

Pumpkin Cheesecake

Rezept für 10 Personen



Vegetarisch

Zubereitung

Zutaten Cake base

- 80g Petit Beurre
- 40g butter
- A little cinnamon

Zubereitung Cake base

Place the biscuits in a bag and crush with a rolling pin until all the biscuits are crumbled. Melt the butter and stir in the cinnamon. Mix the biscuits and butter together and pour into a greased cake tin and press down firmly. Bake in the oven at 160 degrees for approx. 10 minutes.

Zutaten Filling

- 200g cream cheese
- 100g cooked pumpkin
- 80 sugar
- 1 large egg
- Vanilla extract from 1 Vanilla pod
- Cinnamon Ginger
- ground Clove powder
- Salt

Zubereitung Filling

Puree the cooked pumpkin. Mix the cream cheese in a large bowl until smooth. Add the sugar and mix well. Mix the egg with the pumpkin puree, scraped vanilla pod, a little cinnamon, ground ginger, ground cloves and a pinch of salt and add to the cream cheese. Pour the mixture evenly onto the cooled biscuit base. Place the cheesecake in the preheated oven and bake for around 60-70 minutes until the centre of the cheesecake is still slightly jiggly. Remove the cheesecake from the oven and leave to cool to room temperature. Then leave to set in the fridge for at least 4 hours or overnight.