



Pumpkin-Ginger Cheesecake

serves 10-12

— Crust:

- 6 ounces gingersnaps (gluten-free are fine)
- 1/4 cup firmly packed light brown sugar
- 1/4 cup organic cane sugar
- 4 tablespoons unsalted butter, melted and cooled
- ~

— Filling:

- 15 ounces dense pumpkin puree
- 3 large eggs
- 2 tablespoons fresh ginger juice
- 1 tablespoon grated fresh ginger
- 1/2 teaspoon freshly grated nutmeg
- 1 1/2 teaspoons ground ginger
- 1/2 teaspoon sea salt
- 1/2 cup firmly packed light brown sugar
- 24 ounces cream cheese, softened
- 1/2 cup honey
- 4 tablespoons condensed milk
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- 2 tablespoons minced crystallized ginger, optional, plus more for garnish
- ~

— Topping:

- 2 cups sour cream
- 4 tablespoons maple syrup

- 1 teaspoon ground ginger
- 2 tablespoons chopped crystallized ginger

In a food processor, pulse together gingersnaps, crystallized ginger and sugars. Stir in the melted butter. Press the mixture into the bottom and an inch or so up the side of a buttered 9-inch springform pan. Chill crust for 1 hour.

Preheat oven to 350 degrees.

In a medium bowl whisk together pumpkin, eggs, ginger juice, grated ginger, ground ginger, nutmeg, salt and brown sugar. In the bowl of an electric mixer, cream together cream cheese, and honey, then beat in condensed milk, cornstarch and vanilla. Add the pumpkin mixture and beat until smooth. Strain into another bowl through a fine mesh strainer and stir in minced crystallized ginger, if using.

Pour the filling into the crust and bake the cheesecake on the middle rack of the oven for about an hour, or until the center is just set, and let it cool in the pan on a rack for 5 minutes.

Stir together sour cream, maple syrup and ground ginger. Spread evenly over the top of the cheesecake and return to the oven for 5 minutes.

Remove from oven, cool completely and chill overnight, covered. Before serving, garnish with a scattering of minced crystallized ginger.