

BAKED PUMPKIN CHEESE CAKE

Cooking Time: 50 – 60 minutes

INGREDIENTS

1/3 cup butter

½ cup walnuts

1 pkt ginger biscuits

3 eggs

1 tsp vanilla essence

2 pkts cream cheese

¾ cup castor sugar

1 cup cooked mashed pumpkin

Salt

1 tsp ground cinnamon

½ tsp nut meg

METHOD

1. Preheat oven to 160 degrees
2. Crush/blend ginger biscuits and walnuts
3. Add butter and mix together
4. Press the crumble mixture into the tin, using a spring-loaded tin/cheesecake tin is best
5. In a separate bowl combine all remaining ingredients in a blender.
6. Put mixture into the tin on top of the biscuit mix
7. Bake in the oven for 50 – 60 minutes on 160 degrees

SHOPPING LIST

Butter

Walnuts

Ginger biscuits

Eggs

Vanilla essence

2 x cream cheese

Castor sugar

Pumpkin

Salt

Ground Cinnamon

Nut meg