

Pumpkin Swirl Cheesecake Recipe

Preparation - 40 minutes

Serves 6-8 portions

Cooks 20min 180C +35 mins 160C 4D Hot Air

Ingredients



1 small pumpkin

10-12 **digestive biscuits crushed**

55g **Butter**

30g Demerara sugar

2x 180g tubs of **cream cheese**

100ml **crème fraiche**

1 tsp vanilla extract

110g caster sugar

¼ tsp ground cloves

¼ tsp ground cinnamon

2 eggs

Allergens highlighted in Bold

Method

Step 1

- Cut pumpkin into quarters and place on lined universal pan, place in oven and turn on to 180C bake for 20 minutes until flesh soft. Meanwhile melt butter and demerara sugar together in small pan and then add to biscuit crumbs. Press into a lined 20cm square pan and bake for 10 minutes.

Step 2

- Remove pumpkin and biscuit base and lower temperature to 160C.

Cool crumb base

Step 3

- As soon as cool enough to handle scrape flesh from pumpkin into a potato ricer and press through or blitz in food processor, cool the smooth flesh.

Step 4

- In a large bowl soften cheese and beat in caster sugar and eggs, divide mixture in two. To one bowl add crème fraiche and vanilla to the other add pumpkin flesh and spices.

Step 5

- Spoon alternate spoons of mixture onto crumb base and lightly swirl mixture together. Place in oven and bake for 30-35 minutes until just set.

Chill thoroughly before serving with whipped cream.