

Pumpkin Cheesecake With Carrot Cake Crust (pt.1)

Chef Dennis Clay, formerly of *Inside Columbia's* Culinary Adventures



Carrot Cake Crust - Ingredients

1/3 cup butter	1/2 tbsp baking soda
1/8 cup vegetable oil	3/4 tsp cinnamon
1/2 cup granulated sugar	3/4 tsp nutmeg
3/4 cup firmly packed dark brown sugar	1 cup applesauce
1 egg	1/2 cup raw carrots, shredded
1 1/2 cups all-purpose flour, unsifted	3/4 cup raisins
3/4 cup whole-wheat flour, unsifted	2 egg yolks

Carrot Cake Crust - Directions

In a large mixing bowl, cream butter and oil until light and fluffy. Gradually beat in granulated and brown sugars, and then beat in egg. In a separate small bowl, blend all-purpose and whole-wheat flours. Add baking soda and spices, and then stir to blend. Add dry ingredients to creamed mixture, alternating with applesauce and carrots. Fold in the raisins. Spoon batter into a greased and floured sheet pan. Bake at 350° for 15 to 20 minutes. Cool in pan for 5 minutes. Cut out circular layers to match the form of your cheesecake pan.

Pistachio Crunch (save for topping)

Ingredients -

1 cup butter
1 cup sugar
pinch salt
1/4 cup pistachio
paste

Directions - In a large, heavy-bottomed saucepan, combine the butter, sugar and salt. Cook over medium heat, stirring until the butter melts. Allow the mixture to come to a boil, and then cook until it turns a dark amber color and the temperature reaches 285°. Stir occasionally.

Carefully pour the hot mixture on a sheet pan prepared with cooking spray. Allow to cool slightly, then drizzle with pistachio paste. Cool the mixture to room temperature. Break it into manageable pieces and pulse in a food processor to get crumbs. Use as a garnish for desserts.

Pumpkin Cheesecake With Carrot Cake Crust (pt.2)

Chef Dennis Clay, formerly of *Inside Columbia's* Culinary Adventures



Cheesecake - Ingredients

2 8 oz packages cream cheese, room temperature	1/4 tsp ground cinnamon
1 tbsp cornstarch	1/8 tsp fresh ground nutmeg
8 oz pureed pumpkin	1/8 tsp ground cloves
1/2 tsp almond extract	2 whole eggs
3/4 cup sugar	2 egg yolks

Cheesecake - Directions

Prepare carrot cake crust and set aside to cool.

For cheesecake filling, preheat oven to 350°. Beat cream cheese and cornstarch until smooth. Add pumpkin puree, almond extract, sugar and spices. Beat together until well combined. One by one, add the eggs and yolks; mix until just combined, scraping the sides as you go.

Pour mixture into a greased springform pan. Spread out mixture evenly, and bake for 1 hour. Remove from the oven and let sit for 15 minutes. Cover with plastic wrap and refrigerate for 4 hours or overnight. Invert and layer with carrot cake crust (see part one). Finish with Sour Cream Frosting and garnish with pistachio crunch (see part one).

Frosting - Ingredients

4 tbsp butter, softened	1/2 tsp lemon juice
1/2 cup sour cream	1/4 tsp salt
1/2 tsp cinnamon	2 3/4 cups powdered sugar

Frosting - Directions

In a medium bowl, mix together the butter, sour cream, cinnamon, lemon juice and salt. Stir in powdered sugar, and beat with an electric mixer until smooth.