

FRESH PUMPKIN CHEESECAKE



Enjoy this delicious recipe!

INGREDIENTS

1 pkg. Duncan Hines
yellow cake mix
2 Tbs. oil
2 pkgs. (8 oz.) cream
cheese, softened
1/2 cup sugar
4 eggs
1 1/2 cups milk
3 Tbs. lemon juice
3 tps. Vanilla
1 1/2 cups fresh
Pumpkin puree
Pumpkin spice (to
taste)
Powdered cinnamon

INSTRUCTIONS

1. Preheat oven to 300 degrees. Reserve 1 cup of dry cake mix. In large mixing bowl, combine remaining cake mix, 1 egg, and oil (mixture will be crumbly). This mixture will be the crust. Use a large, spring form pan and line the bottom with parchment paper - use a little cooking spray for the pan. Press crust mixture evenly into bottom. In the same bowl, blend cream cheese and sugar. Add 3 eggs and reserved cake mix. Beat one minute at medium speed. At low speed, slowly add milk and lemon juice and vanilla. Mix until smooth. Pour into crust.
2. Place pan with cheesecake inside larger pan. Boil water and CAREFULLY pour it into the larger pan, making sure not to get any water on the cheesecake. The water level shouldn't go any higher than halfway up the cheesecake pan. This water bath helps prevent the cheesecake from splitting, browning around the edges and tasting drier.
3. Bake at 300 for 55 minutes, or until center is firm. Cool. Chill before serving. Sprinkle top with cinnamon.

Submitted by Isabel Velez

