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VERMONT PUMPKIN CHEESECAKE

By Firefighter Michael O'Neil and featured in "[The National Firefighters Recipe Book](#)"
Burlington Fire Dept., Station #2, Burlington, Vermont

Vermont Pumpkin Cheesecake

1 cup graham cracker crumbs
2/3 cup ground almonds
6 tbs melted butter
1/4 tsp ginger
4 (8 oz) pkgs cream cheese*
5 eggs**
2 egg yolks
1 (16 oz) can pumpkin
1 tbs vanilla extract
1-1/4 tsp cinnamon
1-1/4 tsp allspice
1-1/2 cup suger***
1/3 cup flour
2 cups sour cream
2 tbs organic sugar

Connie's Healthy Substitutes:

* Non-dairy alternative "Better than Cream Cheese" and "Better than Sourcream"

** Always use organic or free range eggs when possible

***Organic cane sugar would be a healthier alternative

Preheat oven to 425 degrees. Mix graham cracker crumbs, ground almonds, melted butter, and ginger with hands in 10" springform pan. Bake 10 minutes. Set on rack to cool. Mix cream cheese, eggs and yolks, pumpkin, cooking brandy, cinnamon, allspice, sugar, and flour until well blended. Pour over baked/cooled crust. Bake 15 minutes. Lower oven temperature to 275 degrees and bake additional 1 hour. Blend sour cream, sugar. Pour on top of cake mixture. Continue baking for 10 minutes. Cool at least 4 hours before serving.

Feeds 10-12 firefighters - [Order the National Firefighters Recipe Book by Louis A. DePasquale](#) and support our firefighting heroes around the world!