
No Bake Pumpkin Cheesecake

8 portions

1 1/2 cups graham crumbs
2 tablespoons brown sugar
1/2 teaspoon sugar
6 tablespoons unsalted butter, melted
1 cup heavy cream, 33% MF or more
24 oz cream cheese, use brick-style, full-fat cream cheese
1 cup powdered sugar
1/2 cup brown sugar
1 tablespoon pumpkin pie spice
2 teaspoons vanilla extract
2 cups pumpkin puree, or use a 15oz can

- 1 In a medium bowl stir together the graham crumbs, sugar & cinnamon. Then stir in the melted butter.
- 2 Press the mixture into the bottom of a 9-inch spring-form pan. Place in the freezer to firm up.
- 3 In a large bowl beat the heavy cream until stiff peaks form.
- 4 In a separate large bowl beat the cream cheese until soft. Then beat in the sugars and spices.
- 5 Mix in the vanilla extract and pumpkin puree.
- 6 Gently fold in the whipped cream.
- 7 Take the crust out of the freezer. Pour the cheesecake mixture over top and spread the top smooth.
- 8 Place in the fridge to chill for at least 6 hours.
- 9 When ready to serve, trace a very thin sharp knife around the edges, then unclamp the springform.
- 10 Top with whipped cream, slice into pieces & serve.