



Pumpkin Cheesecake with Orange and Ginger Accents

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Serves 12-14

Orange marmalade and candied ginger add subtle accents to the lightened cheesecake. A true delight for all cheesecake aficionados and dessert lovers.

Ingredients:

- 1 tablespoon butter or margarine, at room temperature
- ¼ cup ground gingersnaps
- 3 8 oz. packages low fat cream cheese, at room temperature
- ¾ granulated sugar
- ½ cup firmly packed dark brown sugar
- 2 eggs at room temperature
- 3 egg whites at room temperature
- 2 cups cooked pumpkin puree
- 1 tablespoon flour
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- ¼ cup orange marmalade
- 1 tablespoon Grand Marnier or other orange liqueur

Topping:

- 2 tablespoons warm orange marmalade
- ¼ cup very finely minced crystallized ginger
- ¼ cup chopped pistachios

Directions:

1. Preheat oven to 325°F

2. Coat bottom and three-quarters up the sides of a 9-inch spring form pan with butter.
3. Sprinkle with gingersnap crumbs and shake to distribute them around the sides.
4. Spread loose crumbs on bottom.
5. In a large bowl, beat the cream cheese until fluffy.
6. Gradually add the sugars and mix until combined.
7. Add the eggs and egg whites, one at a time, mixing thoroughly after each addition.
8. Beat in the pumpkin puree.
9. Sift in the flour, spices, and salt and mix well.
10. Blend in the $\frac{1}{4}$ cup of orange marmalade and the orange liqueur.
11. Pour into prepared crust.
12. Bake for 1 $\frac{1}{2}$ to 1 $\frac{3}{4}$ hours, until the cake pulls away from the side of the pan and a cake tester inserted in the center comes out clean.
13. Cool on rack for at least 2 hours.
14. Refrigerate, covered, for at least 4 hours before serving.
15. To serve, brush with the 2 tablespoons of warmed orange marmalade, then sprinkle with finely chopped crystallized ginger and pistachios.

Apple Butter

Ingredients:

- 1 cup chicken broth
- 1 cup applesauce
- 3 red delicious red apple, cored and chopped
- 2 roasted garlic cloves
- 2 tablespoon Dijon mustard
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ground cinnamon
- A pinch of ground nutmeg
- 1 star anise
- 1 teaspoon ground pepper
- 1 cup pork or veal stock

Directions:

1. In a medium size sauce pan, combine all of the ingredients together and simmer to $\frac{1}{4}$.
2. Transfer to a blender and puree until smooth.
3. Keep warm until needed.

Acorn Squash and Pear Soup

Ingredients:

- 2 large acorn squash, cut in half, seeds scooped out, peeled and diced
- 4 Bosc pears, peeled and diced
- 4 cups of good quality chicken broth
- ¼ teaspoon ground nutmeg
- ¼ teaspoon mace, optional
- ¼ teaspoon ground cinnamon
- Salt and pepper to taste
- 1 cup heavy cream

Directions:

1. In a large stock pot, add the acorn squash, pears, spices and cover with the chicken broth.
2. Bring to a boil and then simmer until the squash is fork tender.
3. In a blender, carefully puree the soup until smooth.
4. Whisk in the heavy cream, adjust the seasonings and serve warm topped with your favorite croutons.