



THE J.M. SMUCKER Co

Maple Pecan Pumpkin Cheesecake

Prep Time Cook Time Serves Difficulty

25 mins 1 hr 15 mins N/A N/A

Ingredients

- 1/4 cup (50 mL) butter, melted
- 1 1/4 cups (300 mL) graham cracker crumbs
- 1/4 cup (50 mL) sugar
- 3 pkgs (250 g each) cream cheese, softened
- 1 can (300 mL) Regular or Low Fat Eagle Brand®

Original Sweetened Condensed Milk

- 1/4 cup (50 mL) pure maple syrup
- 1 can (398 mL) pumpkin
- 3 eggs
- 1 1/2 tsp (7 mL) ground cinnamon
- 1 tsp (5 mL) ground nutmeg
- 1/2 tsp (2 mL) salt
- **Maple Pecan Glaze:**
- 3/4 cup (175 mL) maple syrup
- 1 cup (250 mL) whipping cream
- 1/2 cup (125 mL) chopped pecans

Directions

Step 1:

Combine butter, crumbs and sugar. Press into 9" (23 cm) spring-form pan.

Step 2:

In large mixing bowl, beat cheese until fluffy. Gradually beat in Eagle Brand until smooth. Add 1/4 cup syrup and remaining ingredients. Pour into prepared pan.

Step 3:

Bake at 300°F (150°C) 1 hour and 15 minutes or until centre slightly jiggles when pan is lightly shaken. Cool thoroughly and chill 4 hours or overnight.

Step 5:

In saucepan, combine remaining 3/4 cup (175 mL) maple syrup and whipping cream, bring to a boil. Boil rapidly 15-20 minutes, stirring occasionally. Cool. Add chopped pecans. [Makes 1 1/4 cups (300 mL)] Glaze chilled cheesecake.

Images

