

## PUMPKIN SPICE & EVERYTHING NICE

Celebrate the harvest

BY SERENA MATTER

*It's October, which can mean only one thing: Pumpkin season is here. Make the most of the fall harvest with two recipes that showcase this beloved orange vegetable in all its glory. Instead of the traditional pumpkin pie, opt for a scrumptious pumpkin cheesecake from [David Hawksworth](#), one of Canada's most celebrated chefs. This dessert pairs perfectly with a pumpkin-spiced cocktail from mixologist Lauren Mote, co-founder of [Bittered Sling Extracts](#) and newly crowned Bartender of the Year at the prestigious Diageo World Class Canada competition.*

### BEL CAFE'S PUMPKIN CHEESECAKE

Makes one 6-inch cake

#### Filling Ingredients

550 g. (2.5 c.) cream cheese  
250 g. (1 c. + 1 1/2 tbsp.) sugar  
25 g. (1 3/4 tbsp.) sour cream  
4 eggs, room temperature  
1/2 vanilla bean  
180 g. (3/4 c.) pumpkin pureé  
1/2 tsp. ground ginger  
3/4 tbsp. ground cinnamon  
1/4 tsp. ground clove  
1/2 tsp. ground nutmeg

#### Directions

- 1 Cream the sugar, cream cheese, vanilla bean, pumpkin, ground ginger, ground cinnamon, ground clove and ground nutmeg in a mixer with a whisk attachment.
- 2 Once mixture is fluffy and creamed (approximately 4 minutes), add the room-temperature eggs two at a time until fully incorporated.
- 3 Fold in sour cream and then the pumpkin pureé.

#### Crust Ingredients

250 g. (1 c. + 1 1/2 tbsp.) graham cracker bits  
50 g. (3 1/2 tbsp.) butter  
25 g. (1 3/4 tbsp.) sugar

#### Directions

- 1 Cream butter and sugar until fluffy in a mixer with a whisk attachment.

- 2 Fold in graham cracker bits.
- 3 Pack crust mixture into the bottom of a 6-inch ring mold that has been buttered and floured on a parchment-lined baking sheet.
- 4 Pour cheesecake mix on top of the crust and bake at 275° F until set, about 45-60 minutes.
- 5 Allow to cool in mold at room temperature.



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