

pumpkin cheesecake

Cookie Crust Ingredients

12 each	White Chocolate Macadamia Nut Cookies
½ Cup	Graham Cracker Crumbs
¼ Cup	Melted Butter

Pumpkin Cheesecake Batter Ingredients

2 lb.	Philadelphia Cream Cheese, Room Temperature
7 oz.	Granulated Sugar
2 oz.	Unsalted Butter
3 each	Whole Eggs
1 Cup	Sour Cream
1 Tbsp	Orange Zest
1 Tbsp	Pure Vanilla Extract
1 15oz Can	100% Pure Pumpkin



Pumpkin Cheesecake with White Chocolate Macadamia Nut Crust Recipe From The Beach Club at WaterSound[®]

Crust Procedure: In a food processor, crush up the cookies with the graham cracker crumbs until ground but still a little chunky. Remove from the food processor into a clean mixing bowl and add the melted butter, mixing well. Spray the interior sides and base of a 10" spring form pan with your favorite non-stick pan spray. Place some of the cookie crust into the base on the spring form pan and build an even crust of about ¼ inch high. Next, start building the crust all the way up the sides of the pan, pressing with your fingers, all the way up to the top of the pan. Place the crusted pan into a preheated oven at 350 degrees and toast the crust for about 10 minutes then remove from the oven and let cool at room temperature. (see ingredients at left).

Pumpkin Cheesecake Batter Procedure: In a table top Kitchen Aide mixer, blend the cream cheese, sugar and butter with the paddle attachment on speed #3 for 1 minute until the batter is creamy and fluffy. Stop the mixer and scrape down the sides, mix on speed #3 for 30 more seconds. Next, change the mixer to speed #1 and add the eggs, one at a time, then add the pumpkin, sour cream, orange zest and the vanilla extract. Remove the bowl from the mixer and mix one more time by hand with a rubber spatula making sure to scrape the bottom of the bowl, folding in any unmixed ingredients. Pour the batter into the cookie crusted spring form pan, filling it all the way to ¼" from the top, as the cheesecake will rise a little while baking. Place the cheesecake into a water bath, with the water about half way up the sides of the spring form pan and put into a preheated oven at 325 degrees. Bake for about one hour and then check for doneness by sticking a wooden toothpick in the center. If the toothpick comes out clean, the cheesecake is done. If the toothpick comes out with batter on it, continue cooking for another 10 minutes. When the cheesecake is done, remove from the oven and the water bath and let cool at room temperature for 1 hour, then refrigerate for at least 4 hours before serving. When ready to serve, remove the spring form pan sides, cut with a hot knife, place onto your serving plate and garnish with some fresh whipped cream and some shaved white chocolate.

Serves: 12

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