

Pumpkin Cheesecake Tart

12 servings

CRUST INGREDIENTS

- 1 cup walnuts
- 1 cup cooking oats
- 1 cup shredded coconut
- 1/3 cup sugar
- 6 TBSP butter cut sm pcs

FILLING INGREDIENTS

- 11 oz cream cheese cut sm pcs
- 16 oz can Pumpkin
- 3 large eggs
- 2/3 cup sugar
- 1 1/2 tsp ground cinnamon
- 1 tsp ground ginger
- 1 tsp vanilla extract
- Optional:
3 TBSP chopped candied ginger

CRUST DIRECTIONS

1. In food processor whirl nuts, coconut, oats, sugar and butter until dough holds together
2. Press evenly over bottom and up sides of 12 inch tart pan with removable bottom (or 9 inch springform pan)
3. Bake @300 deg until crust is firm and lightly browned (35 - 40 minutes) use immediately

FILLING AND BAKING DIRECTIONS

4. In food processor whirl cream cheese, pumpkin, eggs, sugar, cinnamon, ground ginger and vanilla until smooth
5. Pour filling into crust and bake @350 deg until filling is set in the center when pan is gently shaken (20-25 minutes for tart pan or 30-35 for 9 inch springform pan)
6. Let cool on rack - cover and refrigerate for at least 1 hour or up to 1 day

