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

FILLIING INGREDIENTS

11 oz cream cheese cut sm pcs

16 oz can Pumpkin

3 large eggs

2/3 cup sugar

1 ½ tsp ground cinnamon

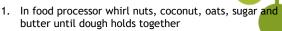
1 tsp ground ginger

1 tsp vanilla extract

Optional:

3 TBSP chopped candied ginger





- 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

- 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)
- Let cool on rack cover and refrigerate for at least 1 hour or up to 1 day

