

## PUMPKIN-CHOCOLATE CHEESECAKE

Serves 10 to 12 / Use a nonstick 9-inch springform pan.

Make cheesecake a day ahead.

### Crust

5 oz (150g) chocolate chip cookies trimmings or Nabisco's Famous

1 oz (30g) Dutch process cocoa powder\*

2 1/2 Tbsp (40g) unsalted butter, melted

1 Tbsp (15g) granulated sugar

### Pumpkin Filling

Ingredients must all be at room temperature before blending.

1 lb. (450g) Philadelphia cream cheese

3/4 cup (180g) granulated sugar

1 cup (250g) canned pure pumpkin or butternut purée\*

2 ea. (100g) large eggs

1 ea. (20g) egg yolk

1 1/4 cups (300ml) heavy cream

1/2 tsp (2g) ground cinnamon

1/2 tsp (2g) ground nutmeg

1/4 tsp (1g) ground cloves

1/2 tsp (2ml) vanilla extract

### Chocolate Filling

1/3 cup (80ml) heavy cream

3 oz (90g) bittersweet dark chocolate bar, chopped. Drops or discs can be used instead.

### Whipped Cream

1/2 cup (120ml) heavy cream

1/4 cup (60ml) sour cream or crème fraîche

1/2 Tbsp (7.5ml) honey

1/2 vanilla bean, scrape out the seeds or 1/2 tsp (2ml) vanilla extract.

*\*No cocoa powder needed if using Nabisco's Famous for the crust.*

*\*Fresh pumpkin or butternut purée can be used instead. Steam, boil or roast the flesh. Mash, purée in a blender or food processor, or put through a food mill.*