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KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

## PUMPKIN CHEESECAKE

- 12** ounces granulated sugar
- 2 ½** pounds cream cheese
- 5** each whole eggs
- 11** ounces pumpkin puree
- 1** teaspoon vanilla extract
- 1** tablespoon lemon juice
- 1** tablespoon corn starch
- 4** ounces sour cream
- 1** teaspoon cinnamon, ground
- 1** teaspoon ginger, ground
- ½** teaspoon cloves, ground
- 1** teaspoon nutmeg, ground



### Servings/Yield

12 servings

### Method

1. Place the sugar in a large mixer with paddle attachment. Add cream cheese and mix until smooth, scrape the bowl.
2. Add the eggs slowly with the mixer on the first speed. Very important not to over beat the eggs into the mixture because will cause cheesecake to souffle and break.
3. As the eggs are being incorporated scrape the sides of the bowl to keep mixture very smooth.
4. Add pumpkin puree, vanilla extract, lemon juice, cornstarch, sour cream, cinnamon, ginger, cloves and nutmeg - scraping the bowl between each addition. Never allow mixture to be beaten.
5. Pour into prepared pans or molds and bake in 275 degree oven. Use water bath when possible, allow to bake until middle is set and slightly souffled.
6. Turn the oven off and allow the cheesecake to fall in the oven slowly, then allow to cool to room temperature before placing in the cooler. (Cheesecake will crack if placed in the cooler when too warm)
7. Once chilled thoroughly then can be un-molded. (Warm sides of the mold with a torch and cake should slide out)

## Notes

Served with cranberry port wine chutney.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions for this dish are as follows.

1. Remove cake from cake box.
2. Display on cake stand or platter.
3. Heat caramel sauce in microwave for 10 seconds.
4. Suggested garnish is cinnamon whipped cream (not included). See recipe at [kentrathbun.com/recipes](http://kentrathbun.com/recipes)

