



ARGYLE CHEESE FARMER

A Real Farmer Making Real Cheese

<http://www.cheesefarmer.com>

Maple Pumpkin Cheesecakes

INGREDIENTS:

CRUST:

2 ½ c. graham cracker crumbs
1 tsp. ginger
1/3 c. unsalted butter, melted

FILLING:

2 ½ lbs. of *Argyle Cheese Farmer Quark*
at room temp.
1 c. *Argyle Cheese Farmer Greek Yogurt*
2 ¼ c. sugar
6 eggs
½ c. flour
1 c. pumpkin puree
1 tbsp. Vanilla
3 tbsp. Lemon juice
½ c. maple syrup
1 tbsp. ground cinnamon
½ tsp. ground nutmeg
¼ tsp. allspice

DIRECTIONS:

1. Preheat oven to 350°

In a large mixing bowl, beat quark, Greek yogurt, sugar, med. speed 5 min. Add eggs, one at a time, mixing after each. Mix in the remaining ingredients.

Pour into frozen crust. Bake in preheated oven for 65-75 min.

Cool on rack for 2 hours, cover and refrigerate for at least 8 hours before serving.

Can be topped with whipped cream.

Product needed:

