



**Name of the recipe: Pumpkin cheesecake – no bake**  
**Yummly!**

**Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!**

**Ingredients:**

1. 250 grs cream cheese
2. 1 cup pumpkin puree
3. 3 cups cream
4. ½ cup sugar
5. 2 cup sweet cracker crumbs
6. Nuts or pecans to crush and top
7. A pinch of cinnamon or nutmeg or allspice

**To prepare:**

1. Cream the creamcheese with half a cup sugar.
2. Once thoroughly combined, add the pumpkin puree and a pinch of allspice
3. Fold in 2 cups of whipped cream
4. Find individual jars to layer
5. Layer starting with the cracker crumbs at the bottom
6. Top with the rest of the cream
7. Decorate with pecans or nuts

**Optional:**

You may mix a little nuts or pecans with the crumbs too for extra flavour!!!

You may change into a pie by adding 1/3 cup melted butter to the crumbs and preparing the crust base and then adding 10 grs of unflavoured gelatin for extra thickness of the pumpkin filling!