

PELLER  **ESTATES**
Niagara-on-the-Lake

Cabernet Franc Icewine and Pumpkin Cheesecake

Filling

2 cups	cream cheese
¼ cup	sugar
¼ tsp	salt
3 whole	eggs
1½ tsp	vanilla seeds
4 tbsp	Andrew Peller Signature Series Cabernet Franc Icewine
1 ¼ cups	pumpkin purée
2 ½ cups	sour cream

Crust

½ cup	melted butter
3 cups	ground digestive biscuits

To make filling, combine the cream cheese (ensure it is at room temperature for ease of mixing) sugar and salt in electric mixer. While mixing, add eggs one at a time. Add vanilla, Icewine and pumpkin purée. Turn off the mixer and beat in the sour cream. To make the crust, mix melted butter and ground digestives. Pack the base of 3 lined spring form pans approximately ¼ inch thick. Bake for 8 minutes at 350° and cool. Once cool, pour filling over the crust and bake in a 350° degree oven. After 45 minutes turn off the oven and leave the cheesecake in the oven for another 45 minutes. Take out and cool for a least another hour before putting in the fridge.

Makes 3 small spring form pans