

# Simply pumpkin: Cream cheese pie, spiced souffle

THE ASSOCIATED PRESS

For pumpkin-dessert lovers who also want to have their cheese cake and eat it at Thanksgiving, Januz Noka, pastry chef at New York City's historic Grand Central Oyster Bar, has the answer.

He suggests his pumpkin cream cheese pie, which comes with an added attraction: It's an easy recipe for the home cook.

"You must have pumpkin at Thanksgiving," Noka says. "It's part of America's tradition and heritage. But not everyone likes the traditional pumpkin pie, so this recipe is a wonderfully mild blend of the cream-cheese and pumpkin flavors with classic ingredients such as vanilla extract, brown sugar, nutmeg and cinnamon."

Since you can't have too much of a good thing, he offers another pumpkin recipe as a backup and for second helpings: spiced pumpkin souffle, baked in individual dishes.

## Pumpkin Cream Cheese Pie

One pre-baked 10-inch pie shell

For cream cheese filling:  
1 1/2 cups soft cream

cheese  
3/4 cup sugar  
1 teaspoon ground cinnamon

1 teaspoon vanilla extract  
4 eggs

-For pumpkin filling:  
2 cups canned or home-made pumpkin puree, unseasoned

3 eggs  
1/2 cup sugar

1 cup evaporated milk  
1/2 cup heavy cream

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1 teaspoon ground ginger

-Optional garnish:  
Whipped cream

Pumpkin candy

Preheat oven to 350 F.

To make cream cheese filling: In a mixing bowl, combine cream cheese, sugar and cinnamon with paddle mixer for 5 minutes at medium speed; add 2 eggs and vanilla, beating at low speed until completely combined; scrape bowl and add 2 more eggs; combine, beating at low speed until mixture is free of lumps. Pour into pre-baked shell; refrigerate for 15 minutes until firm.

To make the pumpkin filling: In a mixing bowl, com-

bine pumpkin puree, 3 eggs, 1/2 cup of sugar, evaporated milk, heavy cream, cinnamon, nutmeg and ginger, beating by hand with a whisk until the mixture is smooth and firm (about 5 minutes); pour on top of cream cheese filling very gently and spread evenly until it completely covers the cream cheese.

Bake 45 to 50 minutes at 350 F, until pie is puffing up slightly, and golden brown. Serve warm after letting pie stand about 15 minutes, or allow to cool for serving. Serve with whipped cream, or, if desired, garnish with rosettes of whipped cream

and pumpkin candy.

Makes one 10-inch pie.

## Spiced Pumpkin Souffle

2 cups canned or home-made pumpkin puree, unseasoned

1 cup evaporated milk

1/2 cup heavy cream

1/2 cup plus 2 tablespoons of sugar

1 1/2 teaspoons ground cinnamon

1 1/2 teaspoons ground nutmeg

1 1/2 teaspoons ground ginger

3 eggs, yolks and whites separated

Optional garnish:  
Whipped cream

Pumpkin candies

In a medium mixing bowl, mix pumpkin, milk, cream, 1/2 cup of sugar, cinnamon, nutmeg and ginger. Beat the egg whites in a separate bowl until firm. Gently, with a plastic spatula, fold egg whites into the pumpkin mixture.

Preheat oven to 350 F.

Butter six 3-inch ramekins. Lightly sprinkle the 2 tablespoons of sugar

evenly in bottoms of the ramekins. Divide pumpkin mixture among ramekins. Bake for 25 to 30 minutes at 350 F until nicely puffed up. Don't overcook or the souffle will fall. Serve immediately if you want a warm dessert, or cool for 1/2 to 1 hour to serve cooled. Serve with whipped cream and pumpkin candy garnish, if desired.

Makes 6 servings.

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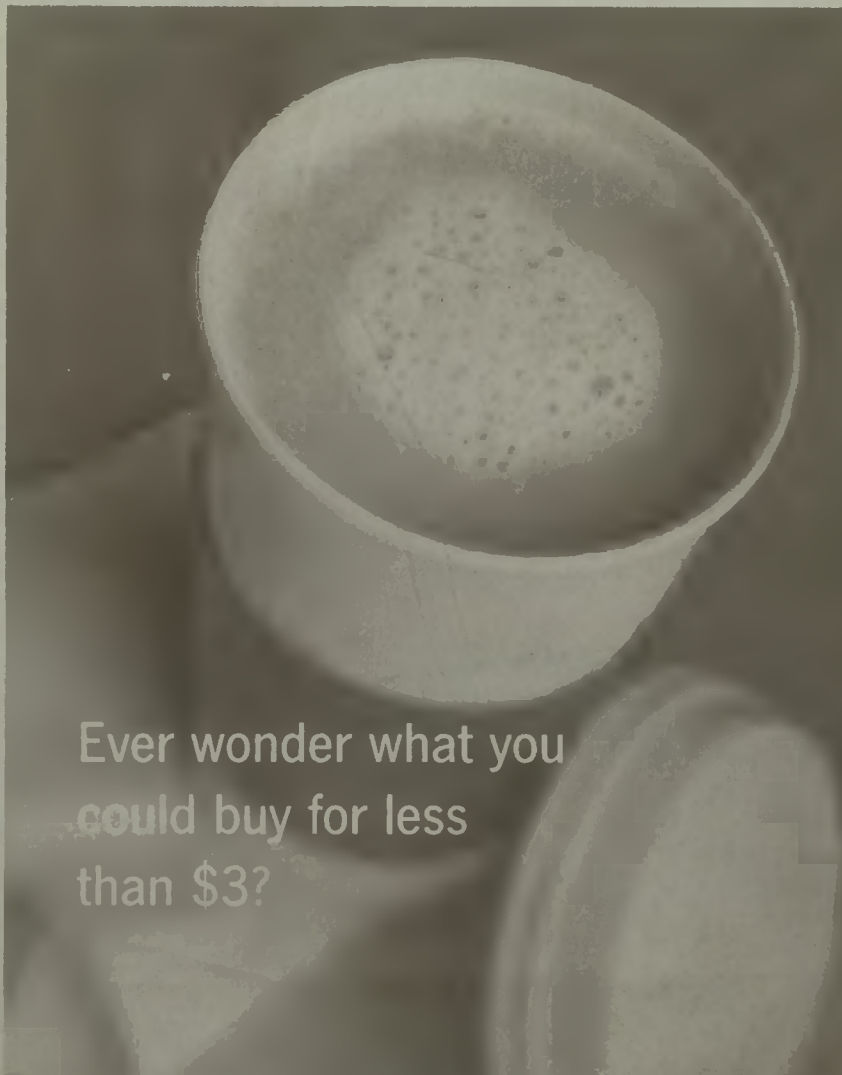
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