

# CHOCOLATE PUMPKIN CHEESECAKE

BY PASTRY CHEF ETHAN HOWARD

A new yummy twist on a Thanksgiving tradition. Serves 10-12.

## CHOCOLATE CRUST

1 cup chocolate shortbread or wafer crumbs  
1/2 cup granulated sugar  
1/4 cup unsalted butter, melted and cool  
1 1/2 teaspoons salt

## CHEESECAKE FILLING

1 cup granulated sugar  
1 tablespoon cornstarch  
2 teaspoons cinnamon  
1/2 teaspoon grated nutmeg  
1/2 teaspoon ginger  
1 teaspoon salt  
24 ounces cream cheese, room temperature  
4 large eggs, room temperature  
1 1/2 cups canned solid-pack pumpkin  
3 tablespoons cream  
1 teaspoon vanilla  
6 ounces melted semisweet chocolate, slightly warm

## PREPARATION

1. Stir the cookie crumbs, sugar, butter and salt together. Press the crumb mixture evenly over bottom and 1 inch up the sides of a 9-inch springform pan. Chill for 1 hour.
2. Preheat oven to 325 degrees. Bake the chocolate crust for 20 minutes. Let cool.
3. For the filling, combine the sugar, cornstarch, cinnamon, nutmeg, ginger and salt.
4. Using an electric mixer, beat the cream cheese on high speed until creamy and smooth. At medium speed, add the eggs, pumpkin, cream and vanilla, mixing until smooth. Add the sugar mixture and melted chocolate and mix well. Remove bowl and with a spatula, mix again, making sure to scrape the bottom.
5. Pour the filling into the crust, smoothing the top. Place the springform pan into a larger baking pan, filled with water so it comes halfway up the springform sides. Place in oven, turn temperature down to 300 degrees. Bake until center is set, about 50-60 minutes.
6. Cool cheesecake completely in pan. Then cover with foil or plastic wrap. Chill at least 3 hours. Bring the cheesecake to room temperature to serve.



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