

Pumpkin Cheesecake

Grand View Lodge

Yields 2 cakes

Cheesecake

2 lb	Cream Cheese
1 lb	Marscarpone Cheese
10 ea	Egg Yolks
1 1/2 cups	Heavy Cream
2 1/2 cups	Canned Pumpkin
2 tsp	Nutmeg
2 tsp	Cinnamon
2 Tsp	Cinnamon
1 1/2 tsp	Allspice
1 1/2	Tsp Cloves
2 cups	Sugar

Crust

3 cups	Graham Crackers
2/3 cup	Sugar
2/3 cup	Melted Butter

Preparation

Preheat the oven to 325 degrees F. Spray springform pans.

Mix graham cracker crumbs, sugar and butter together to make the crust. Press into the bottom of the spring form pan.

Mix cream cheese and mascarpone cheese together with the sugar and mix well.

Add in the remaining ingredients and mix well until no lumps are present.

Pour into the spring form pans. Bake for 1 in a water bath, rotating the cheesecake every 20 minutes to help bake evenly.



Bourbon Caramel Sauce

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Yields 1 quart

3 cups	Brown Sugar
1 ½ cups	Heavy Cream
18 tbsp	Butter (2 ¼ Sticks)
¾ cup	Corn Syrup
1.5 tsp	Salt
9 tbsp	Whiskey/Bourbon
1/2 tbsp	Cinnamon

Preparation

Add all ingredients except whisky to a pot and bring to a boil.

Reduce for a minute. Remove from heat and add the whiskey.

Let it foam up and stir. Cool down. Taste and season.

