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PUMPKIN* CHEESECAKE

National Pumpkin* Cheesecake Day is on 21 October in the USA. Here is an easy version of this delicious dessert.

INGREDIENTS

- 200g digestive* biscuits
- 120g butter
- 600g cream* cheese (Philadelphia)
- 200ml whipping* cream
- 120g sugar
- 300g pumpkin* puree (fresh* or frozen*)
- 1 teaspoon* cinnamon* powder
- 1 teaspoon vanilla extract
- whipped* cream

METHOD*

- 1 Put the digestive biscuits into a freezer* bag and crush* them with a rolling* pin. Put the crumbs* in a large bowl.
- 2 Melt* the butter and add* to the biscuit crumbs.
- 3 Line* a 23cm springform* pan with the crumbs. Press* the crumbs into the base of the pan.
- 4 Put the cream cheese and whipping cream in another large bowl. Beat* for 3 minutes with an electric* whisk until it is smooth*.
- 5 Add the sugar, pumpkin puree, cinnamon and vanilla. Beat again. Pour* the cream cheese mixture* into the pan. Smooth* the top with a knife.
- 6 Cover the cake with cling* film. Refrigerate* for 12 to 24 hours.
- 7 Serve with whipped cream.

HELP!

add: ajouter
beat: battre
cinnamon powder: poudre de cannelle

cling film: film alimentaire
cream cheese: fromage frais
crumb: miette
crush: écraser
digestive biscuits: spéculoos

electric whisk: batteur électrique
freezer bag: sac congélation
fresh: fraîchement préparée
frozen: surgelé
line: tapisser

melt: faire fondre
method: préparation
mixture: préparation
pour: verser
press well into: bien tasser
pumpkin: citrouille
refrigerate: réfrigérer

rolling pin: rouleau à pâtisserie
smooth: lisse (*adj*), lisser (*v*)
springform pan: moule à manqué, moule à charnière

teaspoon: cuillère à café
whipped cream: crème Chantilly
whipping cream: crème fleurette