



No-bake Pumpkin Cheesecake with a Corncake Crust
serves 4

This no-bake cheesecake is divine. It's optional to put the crust in the oven for a short time. We think it makes cutting and serving easier.

Ingredients:

Topping:

- ½ t. butter
- 3 - 4 pcs. Effie's Corncakes
- 1 T. melted butter

Filling:

- 8 oz. Mascarpone Cheese
- Pinch salt
- 2½ T. Maple Pumpkin Butter such as Stonewall Kitchen's

Directions:

Lightly butter a small 4-5 inch spring form pan and set aside. Using the food processor grind the Corncakes to an even crumb. Transfer to a small bowl and combine with the melted butter to form a moist meal. Press the Corncake crumbs into the bottom of the buttered spring form pan and distribute evenly. Refrigerate for 1 hour before filling OR bake in a 350 degree oven for 7 – 8 minutes to help the crust set. Cool before filling. Combine ½ T. Mascarpone cheese and pumpkin butter in a small bowl with a pinch of salt. Fill the cooled Corncake crust and smooth the top with the back of a knife. Spoon the remaining tablespoon of Maple Pumpkin Butter over the top of the cheesecake and spread evenly. Cover loosely and refrigerate for at least 1 hour before serving.

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