

Pumpkin Cream Cheese Torte

An Apple a Day | October 2004



- 1/2 OF A 6-OZ. PKG. ZWIEBACK, CRUSHED (1 1/4 CUPS)**
- 5 AMARETTI COOKIES, CRUSHED (1/4 CUP)**
- 1/3 CUP GRANULATED SUGAR**
- 1/2 CUP BUTTER, MELTED**
- 1 ENVELOPE UNFLAVORED GELATIN**
- 1/4 CUP COLD WATER**
- BRANDY**
- 1 CUP PACKED BROWN SUGAR**
- 3/4 TSP. GROUND GINGER**
- 1/2 TSP. GROUND CINNAMON**
- 1/2 TSP. GROUND NUTMEG**
- 10 OZ. CREAM CHEESE, SOFTENED**
- 1 1/2 CUPS WHIPPING CREAM**
- 1 15-OZ. CAN PUMPKIN**
- SWEETENED WHIPPED CREAM**
- CRYSTALLIZED GINGER OR CHOPPED TOASTED ALMONDS**

Preheat oven to 350°. For crust, in a medium bowl combine crushed Zwieback, amaretti cookies, and granulated sugar. Stir in melted butter. Press the crumb mixture onto the bottom of a 10-inch springform pan or removable-bottom quiche pan. Bake for 15 minutes. Let cool on a wire rack.

In a 2-cup glass measuring cup combine unflavored gelatin and cold water. Place cup in a small saucepan with simmering water. Cook and stir until gelatin is dissolved. Remove cup from saucepan. Add brandy to gelatin mixture to equal 2/3 cup.

In a medium mixing bowl stir together brown sugar, ginger, cinnamon, and nutmeg. Stir in gelatin mixture; set aside.

In a large mixing bowl, beat cream cheese with an electric mixer on medium speed to soften. Gradually add whipping cream. Beat on medium speed until thickened. Add pumpkin; beat on low speed until combined. Gradually add gelatin mixture, beating on low speed until combined.

Transfer mixture to prepared crust, spreading evenly in pan. Chill finished torte 8 hours or until set. Serve with whipped cream and garnish with crystallized ginger or toasted almonds. Makes 12 to 16 servings.