

# Seasonal Secrets From The Pumpkin Patch

(NAPSA)—Dating back hundreds of years, pumpkins have a history as a treasured part of holiday entertaining. This season, use pumpkins to add a touch of style, color and flavor to your decorations and meals.

## Easy Decorating Ideas

- Hollow out a medium pumpkin and turn it into a colorful vase. Simply place floral foam inside and arrange seasonal flowers and foliage for a beautiful centerpiece.

- Add a warm glow to your table with candleholders made from miniature pumpkins. Cut a small hole out of the top and stand a taper candle in the center. Make the hole larger for votives or tea light candles.

## A Pumpkin's Place at the Table

- Use canned pumpkin to add delicious flavor and a nutritional boost to baked goods. Instead of ordinary dinner rolls, complement your holiday meals with pumpkin biscuits or muffins.

- Add flair to your breakfast favorites. Mix canned pumpkin into waffle or pancake batter for an enticing twist to your morning meal.

Infuse your holiday cooking with the rich history and tradition of pumpkin. This recipe for Pumpkin Cheesecake from Nestlé USA will have family and friends giving thanks this holiday season.

## Pumpkin Cheesecake

*Makes 16 servings*

### **Crust:**

- 1½ cups graham cracker crumbs
- ⅓ cup butter or margarine, melted
- ¼ cup granulated sugar

### **Cheesecake:**

- 3 packages (8 oz. each) cream cheese, softened
- 1 cup granulated sugar
- ¼ cup packed light brown sugar
- 2 large eggs
- 1 can (15 oz.) Libby's 100% Pure Pumpkin



Photo courtesy of Nestlé



- ⅔ cup (5 fl. oz. can) Nestlé Carnation Evaporated Milk
- 2 Tbsp. cornstarch
- 1¼ tsp. ground cinnamon
- ½ tsp. ground nutmeg

### **Topping:**

- 1 container (16 oz.) sour cream, at room temperature
- ⅓ cup granulated sugar
- 1 tsp. vanilla extract

Preheat oven to 350°F.

For crust, combine graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom and 1 inch up side of ungreased 9-inch springform pan. Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

For cheesecake, beat cream cheese, granulated sugar and brown sugar in large mixer bowl until fluffy. Beat in eggs, pumpkin and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust. Bake for 55 to 60 minutes or until edge is set but center still moves slightly.

For topping, combine sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over surface of warm cheesecake. Bake for 5 minutes. Cool on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan.

For more pumpkin-inspired recipe ideas, visit the Web site at [VeryBestBaking.com](http://VeryBestBaking.com).