

# Pumpkin Cheesecake With Maple Glaze

(NAPSA)—A classic cheesecake is easily dressed up for the party season with the addition of pumpkin and a dramatic maple glaze studded with raisins and nuts. As elegant as it looks, this cheesecake is easy to make and is best when made a day ahead.

For the best texture, be sure all the ingredients are at room temperature. This is especially important for the cream cheese to whip into a creamy texture. Run a blunt knife around the edge of the cake after baking in order to reduce the chance of cracks appearing on the top, suggest the experts at the Sun-Maid Growers of California test kitchen.

With the cheesecake made the day before the big event, all that's left is to whip up the glaze just before the party begins. If you plan to travel with this dessert to a party (and what hostess wouldn't be delighted by such a marvelous dessert?), carry the chilled cake in the springform pan and glaze separately. Upon arrival, simply remove the outer ring of the pan and pour the glaze on top of the cheesecake. For more decadent dessert ideas, visit [www.sunmaid.com](http://www.sunmaid.com).



**Adding a touch of seasonal sweetness to a classic cheesecake will make friends and family smile.**

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**Heat oven to 300° F. Combine crumbs, sugar and butter. Press firmly on bottom of 9-inch springform pan.**

**With mixer, beat cream cheese until fluffy; gradually beat in sweetened condensed milk until smooth. Add pumpkin, eggs, maple syrup, cinnamon and nutmeg; mix well.**

**Pour into prepared pan. Bake 1 hour and 15 minutes or until edge springs back when lightly touched (center will be slightly soft). Cool and chill.**

## Raisin Nut Glaze

- 2 tablespoons water**
- 4 teaspoons cornstarch**
- 2 tablespoons melted butter or margarine**
- ½ cup pure maple syrup**
- ½ cup chopped nuts**
- ½ cup Sun-Maid Natural Raisins**

**Combine water and cornstarch. In small saucepan, melt butter. Add maple syrup and cornstarch mixture; cool and stir until slightly thickened. Add chopped nuts and raisins. Spoon over chilled cheesecake.**

## Maple Pumpkin Cheesecake

- 1¼ cups graham cracker crumbs**
- ¼ cup sugar**
- ¼ cup melted butter or margarine**
- 3 8-oz. packages softened cream cheese**
- 1 14-oz. can sweetened condensed milk**
- 1 16-oz. can pumpkin**
- 3 eggs**
- ¼ cup maple syrup**
- 1½ teaspoons ground cinnamon**
- 1 teaspoon ground nutmeg**