Try This Treat

(NAPS)—Here's an exotic twist that transforms everyday cheesecake into something sophisticated, elegant and worthy of your holiday table. Pureed sweetpotatoes, five spice powder and candied ginger star in a dessert that's easy to make and can be enjoyed year-The sweetpotatoes not round. provide luscious texture and flavor, they prevent the cake from cracking—so it's decadent and practically deliciously foolproof. Give it a try.



gingered whipped cream is a terrific treat for family and friends. Sweetpotato Cheesecake with

Gingered Whipped Cream Serves 10 to 12

- - 8 oz gingersnap cookies 4 tbsp butter, melted, plus more for pan
- 3 8-oz packages cream cheese
- 1¼ c sugar
 - 2 tsp ground ginger 2 tsp Chinese five-spice or 1/2 pumpkin pie spice blend
 - 3/4 tsp salt
 - 3 large eggs
 - 3 c orange-fleshed sweetpotato puree
 - 1/2 c sour cream
- 1 tsp vanilla extract 2 c whipped cream

c chopped candied ginger

Preheat oven to 350° F. Butter bottom and sides of 9-in springform pan. In food processor, pulse cookies until finely ground. Add butter and pulse until blended. Transfer to prepared pan and press into bottom. Bake 10 minutes. Set aside to cool. Use an electric mixer to combine cream cheese, sugar, ground ginger, spice blend and salt, beating until smooth. Beat in eggs. Add sweetpotato puree, sour cream and vanilla, beating just until smooth. Pour mixture into cooled crust. Place springform pan inside larger pan and pour very hot tap water into larger pan, to reach 1 inch up springform pan. Bake until edges are set and center is slightly wobbly, 45 to 50 minutes. Remove springform pan from larger pan and cool to room temperature. Cover and refrigerate until thoroughly chilled. Fold candied ginger into whipped cream. Serve cheesecake with gingered whipped cream.

То learn you more can visit www.casweetpotatoes.com

Editor's Note: This story can be useful to anyone and of particular interest to readers in the states of California, Arizona, Oregon, Washington, Nevada, Utah and Idaho.