

Pumpkin, Maple and Cheese Pie with Candied Walnuts



Last Modified: April 10, 2016 21:02
 Produces: 20 serve
 Scaled: 160 serve

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Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?
200	1,600	g	Dairymont Cream Cheese	
60	480	g	Pumpkin Butternut	
4	32	ea	Egg	
0.25	2	cup	Cream - Sour	
100	800	ml	Maple Syrup	
0.5	4	cup	Sugar Caster	
2	16	g	Spice Cinnamon Ground	
2	16	g	Spice - Nutmeg Ground	
2	16	g	Spice - Cloves Ground	
50	400	g	Flour - Plain	
1	8	ea	Vanilla Beans	
400	3,200	g	Biscuit Crumb base	
200	1,600	g	Butter	
100	800	g	Brown Sugar	
250	2,000	g	Walnuts	

For crust:

In medium bowl, combine crumbs, sugar and cinnamon. Add melted butter. Press down flat into a 9-inch springform pan. Set aside.

For filling:

Beat cream cheese until smooth. Add pumpkin puree, eggs, egg yolk, sour cream, sugar, maple and the spices. Add flour and vanilla. Beat together until well combined.

Pour into crust. Spread out evenly and place in oven for 1 hour. Remove from the oven and let sit for 15 minutes. Cover with plastic wrap and refrigerate for 4 hours.