

# Pumpkin Cheesecake with Candied Cranberries



Candied Cranberries

## Ingredients

2 cups fresh cranberries, rinsed and drained

2 cups organic granulated cane sugar

2 cups water

## Steps

Prick each cranberry several times with straight pin.

Bring sugar and water to boil in a medium saucepan over medium heat.

Cook until sugar reaches 230 F on candy thermometer.

Add cranberries, and cook ten minutes or until syrup gels a bit.

Remove berries with slotted spoon and lay out on plate.

Save in refrigerator for adding to top of cheesecake later.

## Crumb Crust

### Ingredients

Pre-made organic vegan graham-cracker crust (will be in a pie plate)

Or, if you prefer to make your own:

10 sheets vegan graham crackers

1/4 tsp salt

2 oz Earth Balance butter

Steps (if you aren't using premade)

Process crackers and salt into fine crumbs in food processor.

Add Earth Balance and pulse to combine.

Press mixture into bottom and half way up sides of 8-inch spring form pan or 9-inch pie plate.

## Cheesecake Filling

### Ingredients

12 oz. silken tofu

8 oz. vegan cream cheese or regular cream cheese

3/4 can Whole Foods Organic Pumpkin Pie Filling

1/4 cup agave nectar

1/4 tsp ground nutmeg

1/4 tsp ground cinnamon

### Steps

Puree all ingredients in food processor until very smooth, about 1 minute.

Pour into crust and bake at 350 F for 50 minutes. Cool on a rack in the pan.

Chill completely in refrigerator, covered, at least 3 hours, up to overnight.

Remove the springform sides and place on a serving plate. Garnish with candied cranberries, slice and serve.