

## Pumpkin Cheesecake

**Nut Crust** (adapted from *The Green Door Restaurant Vegetarian Cookbook*)

1 cup large flake rolled oats  
½ cup almonds  
1 cup barley flour (I used whole wheat because it's all I had)  
¼ tsp. cinnamon  
pinch of salt  
⅓ cup corn or canola oil (I used sunflower oil...)  
⅓ cup maple syrup

In food processor grind oats, almonds, salt and cinnamon. Add flour and blend, add oil and syrup and process into a soft dough. Press dough into a 10" spring-form pan and bake at 325°F for 20 minutes. Cool.

**Filling** (from an old newspaper clipping)

4 egg yolks  
2 packages (250g each) cream cheese, softened  
1 cup sugar  
1 tsp. cinnamon  
½ tsp. each ginger, nutmeg and salt  
1½ cups pureed pumpkin  
4 egg whites

**Topping**

1½ cups sour cream  
¼ cup brown sugar  
¼ cup chopped pecans

Puree the filling ingredients (except egg whites) in a blender. Beat egg whites until stiff but not dry. Gently fold egg whites into the pumpkin mixture and pour into the cooled crust. Bake at 350°F until set (about 1 hour). Combine the sour cream and brown sugar; spread evenly over the cheesecake. Sprinkle with pecans. Return to oven and bake 5 min. at 450°F.