

A-Piece-of-Each or All-In-One Thanksgiving Dessert*



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*This recipe was inspired by our family tradition of having a multitude of desserts to choose from including; cheesecake, apple pie, pumpkin pie, pecan pie and date squares. When it comes down to choosing dessert a usual response is "I'll have a small piece of each!" Well, the small piece of each adds up to a hefty portion of dessert. So why not combine all the choices into one dessert to create a unique flavour using healthier options as ingredients.

Serves 16

Crust

250 g	pitted dates (approx. 2 cups)
1 cup	graham crumbs
100 g	crushed pecans (approx. 1 cup)



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Filling

500g	light cream cheese (Western Creamery Cream Cheese Light, 15%MF)
500g	Western Creamery Baker's Special Superior Baking Cheese, 8% MF
½ cup	sugar
6-8	medium apples, about 2 lbs
14 oz	pure pumpkin
1 tsp	pumpkin spice (cinnamon, ginger, allspice, nutmeg, cloves)
3	eggs, beaten
65 g	ground pecans (2/3 cup)
	cinnamon

Garnish

16	whole pecans for garnish
16	unsweetened apple chips room temperature.

1. Bring cream cheese and baker's cheese to room temperature.
2. Peel and slice apples. Steam in 4 tbsp water until soft. Drain on paper towels in fridge until cold.
3. Chop pecans in a food processor until fine.
4. Chop dates in food processor until little bits are formed.
5. Mix together dates, pecans and graham crumbs and work until a soft dough forms.
6. Line bottom of a 9 inch springform pan with parchment paper. Pull paper tight as you attach the ring.
7. Spread dough across the bottom and half inch around the sides. Press dough down firmly with the bottom of a glass or your fingers.
8. Bake at 350°F degrees for 15 minutes.
9. Let cool completely before adding filling.
10. With cheeses at room temperature blend cream cheese with mixer until smooth.
11. Gradually add baker's cheese. Keep mixing until very smooth.



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12. Add pumpkin and mix thoroughly.
13. Add sugar, pumpkin spice, crushed pecans and beaten eggs. Continue mixing until fairly smooth. Using an immersion blender continue mixing at high speed for about 10 minutes. This will break up the curds and obtain a smoother texture.
14. Layer bottom of cooled crust with a layer of the cooled apples.
15. Sprinkle the top of the apples lightly with cinnamon.
16. Cut a piece of parchment paper approximately 4 inches wide and affix to the inside of the springform pan. A light spray of canola cooking spray will hold it in place.
17. Pour the cheese mixture over top of the apples. Using a spatula or back of a spoon, smooth out the cheese mixture until even all around.
18. Pour boiling water, approximately 1 inch deep, in a baking pan large enough to accommodate the springform pan. Wrap foil around the bottom of the springform pan, 2 inches high from the bottom of the pan, to stop water from entering pan.
19. Bake at 325°F for 1 hour and 45 min.
20. Remove from oven and let cool in water bath.
21. Place the 16 whole pecans evenly around the edge of the cake. Place a piece of the dried apple chip in front of the pecan.
22. After 1 hour, wrap cake in cellophane and refrigerate for 12 hours or overnight. Remove ring and inside parchment paper.
23. Trim excess parchment paper, slice between pecans and enjoy!