



- C L O U D 9 -
SPECIALTY BAKERY



Gluten-Free Pumpkin Chocolate Cheesecake

FOR THE CRUST

1/2 cup Cloud 9 All-Purpose Baking Mix
2 ounces (50 g) unsweetened chocolate
1/4 cup butter
1 cup sugar
1 egg
Pinch of salt
1 tsp vanilla

Melt the chocolate and butter in a mixing bowl. Add Cloud 9 Baking Mix, sugar, egg, salt, and vanilla and mix together. Spread the mixture on the bottom of a buttered 10" springform pan. Bake at 300 °F for 15 minutes, and then allow to cool.

FOR THE FILLING

3 tbsp Cloud 9 All-Purpose Baking Mix	1/4 tsp mace
6 eggs (separated)	1/4 tsp nutmeg
1 tsp cream of tartar	500 g cream cheese
1 1/2 cups + 3 tbsp sugar	3/4 cup pumpkin puree
1 tsp cinnamon	2 cups (500mL) sour cream
1 tsp ginger	1 tsp vanilla
1/2 tsp salt	1/2 cups chocolate chips

Mix the egg whites and cream of tartar into a mixing bowl and beat until frothy. Add the 3 tbsp of sugar to the bowl and beat until stiff. Set the mixture aside. In a mixing bowl, mix together the Cloud Baking Mix, the 1 1/2 cups of sugar, cinnamon, ginger, salt, mace and nutmeg. Set aside. Beat the cream cheese until soft, and add the egg yolks one at a time while beating. Beat in the pumpkin puree, followed by the sour cream and vanilla. In the same bowl, beat in the dry mix. Fold in the beaten egg whites, then the chocolate chips.

FINAL PREPARATION

Preheat oven to 325 °F. Take a piece of foil about 36" long and fold it into thirds to make a long, narrow piece. Wrap this around the springform pan and pinch the ends together tightly. This will help contain the cheesecake as it rises. Pour the filling on top of the base in the collared pan. Bake for 1 hour and 15 minutes until the cake sets. Turn off the oven and allow the cheesecake to cool in the oven with the door open for 10 minutes. Allow cake to cool at room temperature, and then place in the fridge overnight. Serves 12.