



Maple “Pumpkin” Cheesecake with Maple Pecan Glaze

Featuring ingredients
from these market
vendors:

Battenkill Valley
Creamery

Sheldon Farms

Vegetable vendors
(butternut squash)

Egg vendors

What to use

*(Note: Ingredients marked * are available at the Saratoga Springs Farmers' Market.)*

1/4 cup butter, melted
1 1/4 cups graham cracker crumbs
1/4 cup sugar
3 8-oz packages cream cheese, softened
1 14 oz can sweetened condensed milk
1/4 cup Sheldon Farms maple syrup *
(Use Grade B syrup, if available, which is more flavorful)
1 lb cooked butternut winter squash *
3 eggs *
1 1/2 tsp cinnamon
1 tsp nutmeg
1/2 tsp salt

How to make it

Preheat the oven to 350°F.

(Prepare the winter squash. Cut in half one butternut squash, remove the seeds, and bake until tender. Mash and use one pound of the squash meat for the cheesecake. Reserve the rest for another use.)

Reduce the oven heat to 300°F.

Combine butter, crumbs and sugar, press into a 9 inch spring form pan.

In a large mixing bowl, beat the cream cheese until fluffy, and then gradually beat in sweetened condensed milk until smooth.

Add 1/4 cup Sheldon Farms maple syrup and the remaining

*This recipe adapted from the
Vermont Maple Cookbook*

ingredients, and pour into the prepared pan.

Bake at 300°F for an hour and a quarter or until set (center will be slightly soft). Cool, then chill.

Top slices with Maple Pecan Glaze.

Maple Pecan Glaze

What to use

3/4 cup Sheldon Farms maple syrup *

1/2 pint Battenkill Valley Creamery heavy cream *

1 tbsp butter

1/2 cup chopped pecans

How to make it

Toast the pecans on low heat in a frying pan in butter until just golden and fragrant.

In a saucepan, combine 3/4 cup maple syrup and 1/2 pint whipping cream. Bring to a boil and continue to boil rapidly while stirring occasionally for 15-20 minutes until the mixture is thick.

Cool the glaze, and add the toasted pecans. Cut the cheesecake into servings, and drizzle the glaze over each piece.