

## **Pumpkin Cheesecake Pie in Gingersnap Crust with Bourbon Whipped Cream**

*(Nut-free, with egg-free and gluten-free substitutions noted)*

Adapted from original recipe by *Martha Stewart*

### CRUST

1 bag of Mi-Del gingersnaps, regular or gluten-free (note the gluten-free contain eggs)\*

2 tablespoons sugar

4 tablespoons unsalted butter, melted

*\*If you're using a brand other than Mi-Del, use about 25 to 30 gingersnaps*

### FILLING

12 ounces cream cheese, room temperature

3/4 cup sugar

3/4 cup canned pumpkin

1 large whole egg, plus 1 large egg yolk OR 1/3 c. pureed firm tofu

1 1/2 tablespoons all-purpose flour or gluten-free flour blend

1/2 teaspoon salt

3/4 teaspoon ground cinnamon

1/2 teaspoon ground ginger

Pinch of ground cloves

### WHIPPED CREAM

1 cup heavy whipping cream

2 tablespoons granulated white sugar

1 1/2 tablespoons premium bourbon (or 2 to 3 teaspoons bourbon essence, available on Amazon)

Preheat oven to 350 degrees. Pulse gingersnaps and sugar in a food processor until fine crumbs form. Add melted butter and pulse to combine. Press mixture evenly into bottom and up sides of a 9-inch pie dish. Freeze until firm, about 30 minutes. Bake crust until golden in spots, about 15 minutes (10 minutes for a gluten-free crust). With the bottom of a measuring cup, gently flatten bottom and sides of

crust. Let cool completely on a wire rack. Reduce oven temperature to 325 degrees.

Pulse cream cheese in food processor until smooth. Add sugar and pumpkin and process until smooth, occasionally scraping down sides of bowl. Add egg and yolk (or pureed tofu), flour, salt, cinnamon, ginger, and cloves; process until incorporated and smooth. Pour filling into cooled pie shell and bake until custard is just set, about 33 minutes. Let cool completely on a wire rack, then refrigerate until cold and firm, at least 4 hours and up to overnight.

For whipped cream

*(Ideally prepare just before serving pie, but may be made a few hours in advance if necessary - make sure the cream and the mixing bowl are very cold)*

In chilled bowl of stand mixer, whip cream with wire whisk attachment until soft mounds form. Gradually add sugar, whipping until cream forms stiff peaks. Gently fold in bourbon. Chill until ready to serve.