



PUMPKIN SPICE CHEESECAKE



Pumpkin Spice Cheesecake garnished with candied bacon, toasted pecans, and cinnamon sauce. A dessert worthy of your Thanksgiving table.

Recipe Yield: 12



Ingredients

1 SL Cloverdale 14-16 Hickory
Smoked Bacon

1tbsp Minors Bourbon Sauce

1 tsp Tabasco Sriracha

16 oz Libby's Pumpkin

8 oz Belgioioso Mascarpone

1/4 c Powdered Sugar

1 tbsp Pumpkin Pie Spice

1 tsp Nutmeg

1 tsp Cinnamon

1 tbsp Chopped Pecans

1 tsp Ground Cayenne

1 Sweet Street Basque
Cheesecake

Directions

step 1

Spread Minors bourbon sauce on Bacon. Sprinkle with tabasco sriracha. Bake until crispy, dice, spread onto sheet pan to dry and cool.

step 2

Whip pumpkin with mascarpone, sugar, pumpkin pie spice, cinnamon, and nutmeg. Place in piping bag and chill.

step 3

Toast pecans in sauté pan with cayenne until crunchy.

step 4

Place Basque cheesecake on serving dish, pipe pumpkin filling in center and top with whipped cream.

step 5

Garnish with candied bacon, toasted pecans, and cinnamon sauce.

1 oz Lyons Magnus Cinnamon
Sauce