

Thanksgiving Sweet Potato Cheesecake!

Crust

- 1 ½ cups graham cracker crumbs (chocolate if preferred)
- ¼ cup regular granulated sugar
- 1/3 cup butter or margarine melted

Cheesecake Filling

- 3 packages softened cream cheese
- ¾ - 1 cup granulate sugar (depending on sweetness of potatoes)
- ¼ cup light brown sugar
- 1 ¾ cups cooked, mashed sweet potatoes (approx 2 large potatoes)
- 2 eggs
- 2/3 cup evaporated milk
- 2 tablespoons cornstarch
- 1 teaspoon cinnamon
- ¼ teaspoon freshly ground nutmeg
- ¼ teaspoon allspice

Cheesecake Topping

- 16 ounces sour cream (room temperature)
- ½ cup granulated sugar (adjust to taste)
- 1 teaspoon pur vanilla extract

FOR CRUST: Combine all ingredients in a bowl. Press mixture into the bottom of a springform pan and then up the sides about an inch. Bake crust at 350 degrees for 6-8 minutes, just enough to set the crumbs, but not enough to brown. Remove from oven and set aside to cool.

FOR FILLING: Peel, cut and boil sweet potatoes until fork tender. Drain and cool. Mash potatoes well with fork or masher and set aside. In another bowl, beat cream cheese and sugars until fluffy. Add potatoes, eggs and milk. Mix thoroughly. Add cornstarch and spices and beat to combine *about 50 strikes by hand or 1 minute with hand mixer. Pour batter into crust and bake at 350 degrees for 60 minutes or until edge is set. Remove from oven and let rest 5-7 minutes.

TOPPING: Combine ingredients and mix well. (More sugar may be added to your taste) Spread sour cream mixture over top of warm cheesecake and return to 350 degree oven for approximately 10 minutes. Remove from oven and let cool. Remove cake from springform pan and chill for 4 hours or overnight for best results. Then slice and enjoy!!!

