

Ginger Pumpkin Bars

From cooking class with Tarla Fallgatter, 12/2011

Internet Address:



CRUST:

2 tablespoons sugar

3 tablespoons unsalted butter, melted

FILLING:

6 ounces cream cheese, room temperature

3/4 cup light brown sugar, very firmly packed

3/4 cup pumpkin puree, solid-pack canned

1 tablespoon ground cinnamon

1/2 teaspoon ground ginger

1/2 teaspoon pumpkin pie spice

1/4 teaspoon salt

1 large egg yolk

1 large egg

3/4 teaspoon vanilla

1 tablespoon crystallized ginger, very finely chopped

TOPPING:

1/2 cup heavy cream

Sugar and vanilla to taste

24 whole walnut halves, use a walnut half on each serving

Servings: 24

1. CRUST: Position a rack in the center of the oven and preheat to 350°. Have ready a 9-inch square pan with a removable bottom. If you don't have one, you can use a regular 9x9 pan, but you'll need to gently remove the pieces and the first couple may be misshapen or cracked.

2. Place crust ingredients in a food processor and pulse until evenly moistened. Put crumbs in the pan and spread to coat the bottom evenly. Bake until slightly brown - about 10 minutes. Let cool. Reduce oven temp to 325°

3. FILLING: Pulse cream cheese in food processor with brown sugar until smooth. Add pumpkin and spices and pulse in. Add the yolk, egg and vanilla and pulse until incorporated. Add the crystallized ginger and stir in with a spatula. Scrape filling into the crust and spread it evenly. Bake until the filling just barely jiggles when the dessert is nudged, 25-30 minutes. Transfer the pan to a rack and let cool completely. If time permits, refrigerate until chilled and firm, about 3 hours.

4. TOPPING: Whip cream with sugar and vanilla until it holds in soft peaks. Top each square with some of the whipped cream and add just a few tiny pieces of crystallized ginger and a walnut half.

Per Serving (excluding unknown items): 100 Calories; 8g Fat (65.6% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 51mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>