

Roasted-Sweet Potato Cheesecake with Maple Cream (and Gluten-Free)

Author: Kari Bowers, in Sunset Magazine

Carolyn T's
Main Cookbook

Servings: 16



2 dark orange-fleshed sweet potatoes (1 1/4 to 1 1/2 lb. total), such as jewel or red garnet (sometimes sold as yams)

1 tablespoon melted butter

Pecan Crust (recipe follows)

2 teaspoons lemon juice

24 ounces cream cheese, regular or light (neufchâtel), at room temperature

3/4 cup granulated sugar

1/2 cup light brown sugar, packed

4 large eggs

1/4 cup whipping cream

1/4 cup sour cream

1/4 cup maple syrup

1 1/2 teaspoons ground cinnamon

1 teaspoon ground nutmeg

1/2 teaspoon ground ginger

MAPLE CREAM:

3/4 cup heavy cream

1/4 cup maple syrup

PECAN GLUTEN-FREE CRUST:

2 1/2 cups pecans

1/4 teaspoon ground cinnamon

2 tablespoons sugar

4 tablespoons melted butter

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 451 Calories; 37g Fat (71.0% calories from fat); 7g Protein; 27g Carbohydrate; 1g Dietary Fiber; 129mg Cholesterol; 183mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 7 Fat; 1 1/2 Other Carbohydrates.

Your Text Here

Notes: Kari Bowers of Bellevue, Washington, submitted this recipe to a Sunset contest. She won first prize.

1. Preheat oven to 375° (convection not recommended). Peel sweet potatoes and cut in half lengthwise. Remove the pointed ends and discard, as many of the potato fibers come together in the ends. Place in a 9- by 13-inch baking pan and brush with melted butter. Bake until potatoes are soft when pressed, 45 to 55 minutes.

2. Meanwhile, prepare crust. Bake in same oven with potatoes until lightly browned all over, 10 to 12 minutes.

3. Scrape any charred spots off potatoes, then cut potatoes into chunks. Whirl in a food processor or mash in a bowl with lemon juice until smooth. Reserve 1 cup; save any extra for another use.

4. Reduce oven temperature to 325°. In a bowl, with a mixer on high speed, beat cream cheese until fluffy. Gradually beat in granulated and brown sugars, scraping down sides of bowl occasionally, until mixture is well blended and smooth. Beat in eggs, one at a time, until blended. Add reserved sweet potato mixture, the whipping cream, sour cream, maple syrup, cinnamon, nutmeg, and ginger. Mix on low speed until well blended.

5. Wrap bottom of cheesecake pan with heavy-duty foil, pressing it up the sides. Pour batter over crust. Put cheesecake pan in a 12- by 15-inch roasting pan at least 2 inches deep. Set pans in oven and pour enough boiling water into roasting pan to come halfway up sides of cheesecake pan.

6. Bake until cake barely jiggles in the center when gently shaken, about 55 minutes. Remove pans from oven. Lift cheesecake pan from roasting pan and let cool completely on a rack, about 1 hour, then chill until cold, at least 1 1/2 hours, or up to 3 days (cover once cold). [You can place a piece of plastic wrap directly on the top of the baked cheesecake - when removing it, it comes off cleanly.]

7. Up to 6 hours before serving, cut around inside of pan rim to release cake; remove rim. With a pastry bag, pipe dollops of maple cream onto cake. Or serve maple cream separately, to spoon onto each wedge.

8. Pecan Crust: Stir together ground nuts, cinnamon, and sugar. Mix in melted butter. Press the mixture into the bottom and up the sides of a 9 inch, deep-dish style, pie pan. Chill the unbaked crust in the refrigerator for about 30 to 45 minutes. Place pie crust on a cookie sheet, and position on the middle rack of a preheated 350 degree oven. Bake for 12 to 15 minutes, or until lightly browned. Watch carefully as a nut crust can go from done to burned in a matter of a few seconds. Cool completely before filling

9. Maple Cream: In a bowl, with a mixer on high speed, beat 3/4 cup whipping cream until stiff peaks form. On low speed, beat in 1/4 cup maple syrup just until blended. You may want to make more whipped cream than called for here - a suggestion made by several other readers/testers of this recipe.