

S O M E

## KITCHEN STORIES

*fiction + food*

### Almond-Crunch Pumpkin Cheesecake

source: kraftrecipes.com | makes 16 servings

#### INGREDIENTS

*For the cheesecake:*

1-2/3 cups HONEY MAID Graham Cracker Crumbs  
1 cup sugar, divided  
1/4 cup PLANTERS Sliced Almonds, chopped  
5 Tbsp. margarine or butter, melted  
3 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened  
1 cup solid pack canned pumpkin  
1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream  
2 tsp. pumpkin pie spice  
4 eggs

*For the almond crunch topping:*

1/4 cup firmly packed brown sugar  
3 Tbsp. butter or margarine  
1/2 cup BAKER'S ANGEL FLAKE Coconut  
1/2 cup PLANTERS Sliced Almonds

#### DIRECTIONS

*for the cheesecake:*

**PREHEAT** oven to 350°F if using a silver 9-inch springform pan (or to 325°F if using a dark nonstick springform pan). Mix graham cracker crumbs, 1/3 cup of the sugar, almonds and margarine until well blended. Press firmly onto bottom and 2 inches up side of pan; set aside.

**BEAT** cream cheese and remaining 2/3 cup sugar in large bowl with electric mixer on medium speed until well blended. Add pumpkin, sour cream and spice; mix well. Add eggs, 1 at a time, beating on low speed after each addition just until blended. Pour into crust.

**BAKE** 1 hour. Turn off oven. Open door slightly; let cheesecake stand in oven 30 minutes.

**PREHEAT** broiler. Spread Almond Crunch Topping over warm cheesecake. Broil 6 inches from heat for 2 minutes or until golden brown. Run small knife or spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate at least 4 hours before serving. Store leftover cheesecake in refrigerator.

(continued on next page)

SOME

KITCHEN STORIES

*fiction + food*

for the almond crunch topping:

**PLACE** sugar and butter in small saucepan; cook on medium heat until sugar is dissolved, stirring occasionally.

**ADD** coconut and almonds; mix well.