



Pumpkin Cinnamon Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 medium pie pumpkin, acorn squash or butternut squash
- 1 quart whole milk yogurt, strained overnight or up to 24 hours (discard whey)
- ½ cup agave nectar
- 1 tablespoon vanilla extract
- 1 tablespoon lemon juice
- 1 tablespoon cinnamon
- ¼ teaspoon celtic sea salt

Instructions

1. Fill the bottom of a baking dish with a little less than ¼ inch of water
2. Cut pumpkin in half, remove seeds, and place face down in baking dish
3. Roast pumpkin in the oven for 45-55 minutes until soft
4. Allow pumpkin to cool and scrape flesh into a bowl, then measure out 2 cups
5. In a cuisinart, combine 2 cups pumpkin, strained yogurt (minus the whey which was strained out), agave, vanilla and lemon juice and process until smooth, about 1-2 minutes
6. Process in cinnamon and salt
7. Pour batter into a 9-inch tart pan
8. Bake at 350° for 45-50 minutes, until firm
9. Remove from oven, cool and serve