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Persimmon Cheesecake

By Susie Iventosch

INGREDIENTS

Crust
1 1/4 cup pecans
1 1/4 cup walnuts
1/3 cup brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon pumpkin pie spice
3 tablespoons butter, melted

Filling
2 eight-ounce packages cream cheese, softened to room temperature
1/3 cup granulated sugar
1/4 cup brown sugar
1/2 cup hachiya persimmon puree (peel persimmons before pureeing … can blanche in boiling water to loosen skins)
3 eggs

Topping
1 cup sour cream

Persimmon Cheesecake Photo Susie Iventosch

2 tablespoons brown sugar
1 teaspoon vanilla extract
1/2 teaspoon pumpkin pie spice

DIRECTIONS

Crust
Preheat oven to 325 degrees. Grease a 9-inch pie dish with butter or PAM.

Chop nuts in a food processor, until fine. Mix in a bowl with sugar, spices and melted butter. Pat into the bottom and sides of the pie dish.

Bake for 10-12 minutes. Remove from oven and cool completely.

Filling
In a large bowl, beat cream cheese with both sugars, until smooth. Stir in persimmon puree. Add eggs, one at a time, beating well after each.

Pour filling into cooled pie shell and bake for approximately 30 minutes, or until mostly set, but still a little jiggly in the very center.

Topping
While the cake is baking, mix sour cream, sugar, spice and vanilla. As soon as you take the cheesecake out of the oven, spread this mixture over the top and continue to bake for another 10-12 minutes.

Remove cake from oven, cool to room temperature and refrigerate for several hours, or overnight before serving.

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