

# NO BAKE PUMPKIN CHEESECAKE

Only the crust gets baked!



## INGREDIENTS FOR THE CRUST

- 1 C Reduced fat honey graham crackers (finely crushed)
- 1/4 C Smart Balance margarine
- 2 t Sugar **OR** Splenda **OR** Coconut sugar
- Non-stick cooking spray

## INGREDIENTS FOR THE FILLING

- 1 Unflavored gelatin packet (1/4 oz )
- 1/4 C Water
- 8 oz Light cream cheese **OR** Neufchatel cream cheese
- 1 can Pumpkin pie filling (15 oz)
- 2 T Sugar **OR** Coconut Sugar
- 1 t Cinnamon (ground)
- 6 oz Creamed Coconut

## BAKING CRUST

- 1 Pre-heat oven to 350 F
- 2 Take cream cheese out of the refrigerator & cut into cubes
- 3 Spray 8 inch round springform cheesecake pan base & insides with cooking spray
- 4 If using oil combine with the crushed crackers & sugar of your choice  
If using margarine melt it before combining it with the crushed crackers & sugar
- 5 Press mix evenly & firmly on the base of the pan
- 6 Bake crust for 10 minutes if using margarine & 5 minutes if using oil & then cool

## BAKING FILLING

- 1 In a small pot stir together gelatin & the water and allow to sit for 5 minutes to soften
- 2 Cook & stir over low heat until gelatin dissolves & then let it cool slightly
- 3 In a large bowl, beat cream cheese with an electric mixer on medium speed until smooth
- 4 Add pumpkin, sugar, cinnamon & the gelatin & mix
- 5 Add the creamed coconut to the mix
- 6 Spread mix into crust in pan
- 7 Cover & refrigerate for 4 - 24 hours or until set
- 8 Using a thin metal spatula or table knife, loosen the cheesecake from the side of the pan



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