



# Pumpkin Cheesecake

BY ORGANIC HAPPINESS



## What you need:

### For the bottom

- 60 grams coconut oil
- 150 grams teff flour
- 100 grams buckwheat flour
- 30 millilitres honey
- 10 grams gingerbread spices
- 2 eggs

### For the topping

- 1/2 pumpkin (about 550 grams)
- 800 grams quark
- 160 grams natural cream cheese
- 2 eggs
- 30 millilitres honey



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## How to make it:

Preheat the oven on 180 degrees Celsius (356 Fahrenheit). Place the Pumpkin in the oven for 30 minutes. Let the coconut oil melt slowly in a small pan on low heat fire. Pour the flours, honey, spices and eggs in a mixing bowl and add the coconut oil once melted. Mix the ingredients into a firm dough. Place a piece of baking paper in a spring form and make the bottom of the cake. Equally divide the dough over the bottom spring form and make sure the bottom is equally thick. Bake for 10 minutes in a preheated oven.

When the pumpkin is baked in the oven, let cool down a bit. Peel the pumpkin and cut into smaller pieces. Let the food processor mix this into a smooth puree. Next add the quark, cream cheese, eggs and honey to it and mix again until smooth. Get the bottom out of the oven when ready. Let the bottom cool down a bit and divide the pumpkin mixture equally on top of it. Bake the cake for another 35 minutes in a preheated oven. When the cake comes out of the oven, let cool down a bit and set in the fridge for a few hours to harden. Afterwards you can enjoy this Pumpkin Cheesecake

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