

## THANKSGIVING TRIPLE DESSERT

by Lorraine Alessandro

This is the best Thanksgiving dessert ever! Its a great way to please everyone. Imagine their astonishment when you present this Cheesecake-Pumpkin-Pecan Pie! Since it needs to be made in advance to set, there's no stress on Thanksgiving Day. Using store bought graham cracker crusts, this recipe makes 2 pies. Using a 9-inch spring-form pan, this makes 1 pie.

Start with 2 store bought graham cracker crusts. OR

Make your own for your spring-form pan:

1 1/2 cups ground graham cracker crumbs

1/3 cup sugar

6 tablespoons melted butter

1/2 teaspoon ground cinnamon

Combine until well blended and press into your pan.

Layer 1 = Cheesecake

2 (8 oz) packages of cream cheese at room temp

1/2 cup granulated sugar

1 teaspoon vanilla

2 eggs at room temp

With an electric mixer, beat these ingredients until smooth.

Spoon the cheesecake mixture into your pie pan(s)

Leaving a bit in the bowl...1/2 cup or so.

Layer 2 = Pumpkin

In this same bowl (with a little cheesecake mixture left) stir in

1 15 oz can of pumpkin puree

3 teaspoons pumpkin pie spice

1 egg, slightly beaten

1/4 cup sugar

Spoon the pumpkin mixture gently over the cheesecake mixture.

Bake for 25 - 30 minutes at 325...or until center is almost set. 45+ min for spring form.

Leave on counter to cool while you make ...

Layer 3 = Pecan

In a clean bowl, whisk

1 cup Karo syrup

2 eggs, slightly beaten

1/2 cup brown sugar

2 tablespoons melted butter

1 teaspoon vanilla

1 1/2 cups coarsely chopped pecans

1/2 cup of whole pecans - to decorate the top

Spoon on top of pumpkin mixture and arrange the whole pecans.

Bake at 325 for 30 minutes. Cool completely and serve, or refrigerate until Thanksgiving. Serve as is, or with whipped cream or ice cream.

Shortcut - If you really want to make this, but don't have the time...buy a frozen cheesecake (thaw), a ready made pumpkin pie and a ready made pecan pie. This works best in you spring-form pan or a trifle bowl. Place cheesecake in bottom (cut to size). Cut off the side crust of the pumpkin pie and layer on top of cheesecake. Cut off the sides of the pecan pie and plop on top! Ta Da - You'll be Instagram famous in no time!

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