

Special Bonus Thanksgiving Recipe

Thanksgiving Pumpkin Cheese Pie

Filling

3 cups canned pumpkin
8 whole eggs
3 tsp. ground cinnamon
½ tsp. ground nutmeg
1 ½ tsp. ground ginger
1 ½ tsp. ground allspice
2 tsp. rated orange zest
2 tsp. grated lemon zest
1 ½ tsp. salt
1 ½ cups light brown sugar

Whisk all of the above ingredients together

4 lbs Philly® cream cheese
1 ½ cups sugar
6 Tbsp. heavy cream
2 tsp. corn starch
3 tsp. vanilla extract
3 tsp. Bourbon

Cream these ingredients together then add these to the above mixture

Crust

10 cups of graham cracker crumbs
4 cups Peanuts (chopped)
1 lb light brown sugar
24 oz butter (melted)
1 cup Brazil nuts (finely chopped)

Mix all of the above together well. Spray a 9" spring form pan with Pam Nonstick® cooking spray, line two pans evenly divided with the graham cracker mix, make sure that you come up to the top of the form. You can also use a short dough pie crust recipe if you like. Divide the filling into the pans and bake at 350 degrees for one hour. Garnish with spiced crème fraiche, ice cream or whipped cream.



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