

# Mom's Cream Cheese Pumpkin Torte

## *Crust:*

- ½ cup butter (1 stick)
- 2 ½ cups graham cracker crumbs
- ⅓ cup sugar

## **Directions:**

Melt butter in 13 x 9 cake pan over low heat. Add graham cracker crumbs and sugar, mix together and pat in pan.

## *Cream Cheese Filling:*

- 12 oz cream cheese, softened
- ¾ cup sugar
- 3 eggs, room temperature

## **Directions:**

Beat cream cheese in mixing bowl until smooth. Add sugar and eggs. Beat well.

Pour over crust and bake at 350° for 20 minutes. Cool.

## *Pumpkin Layer:*

- 15 oz (1 can) solid packed pumpkin
- 3 eggs, separated
- ½ cup + 2 Tbsp sugar
- ½ cup milk
- ½ tsp salt
- 1 tsp ground cinnamon
- 2 envelopes unflavored gelatin
- ½ cup cold water
- 1 pint whipping cream (whipped)

## **Directions:**

Combine pumpkin, egg yolks, ½ cup of the sugar, milk, cinnamon and salt in large saucepan. Cook 10–12 minutes over low heat or until mixture thickens. Remove from heat.

Mix 2 packages unflavored gelatin and ½ cup cold water until gelatin is dissolved. Add to pumpkin mixture and cool.

Beat 3 egg whites until soft peaks form. Gradually add 2 Tbsp sugar and continue to beat until stiff.

Fold into the pumpkin mixture.

Pour pumpkin mixture over cooled cream cheese layer.

Refrigerate for at least 4 hours.

Top with whipped cream before serving.