

no-bake butternut squash cheesecake

Ingredients

For the cheesecake:

1 8-oz. block cream cheese

1 cup butternut squash puree

½ cup brown sugar

1 tsp. vanilla extract

½ tsp. ground cinnamon

¼ tsp. ground ginger

¼ tsp. ground cloves

For the crust:

4 graham crackers

½ stick (4 Tbsp.) butter, melted

⅛ cup sugar

For the whipped topping:

½ cup heavy cream

½ cup mascarpone cheese

⅛ tsp. ground cinnamon

¼ cup powdered sugar

Instructions

1. In a medium bowl, mix cream cheese and butternut squash puree together until blended well.
2. Add brown sugar, vanilla extract and spices. Mix until everything is combined.
3. Cover cheesecake mixture and place in fridge to set for at least 15 minutes.
4. To make the crust, break graham crackers into small pieces and add to a food processor with sugar and melted butter.
5. Blend until everything is an even consistency. Set aside.
6. For the whipped topping, using an electric hand mixer to whisk the heavy cream until stiff peaks form.
7. In another bowl, mix together mascarpone cheese, ground cinnamon and powdered sugar until smooth.
8. Using a spatula, gently fold whipped heavy cream into the mascarpone mixture until evenly combined. Set aside.
9. To assemble cheesecakes, in four 8-oz. mason jars, add ⅛ cup graham cracker mixture evenly in the bottom of each jar.
10. Layer ½ cup cheesecake mixture over the crust and spread evenly.
11. Top with whipped mascarpone topping and enjoy!



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