

## why pumpkin pie?

Most dirtbag americans like dr bob have never heard of Frangelico. But it's a word that obviously has class and that's what we were looking for in the pre-T-day season — a pumpkin cheesecake with class. So we gave it a try. Called up the state liquor store. "Yup, we got it. 15 bucks."

For hazelnut liqueur?  
Not cheap, like us. What's a hazelnut anyway? Never seen one on an icecream sundae. Maybe the squirrels hoard 'em to drive up the price?

With a little luck maybe we'll think up a way to use up the stuff afterwards, eh?



Afterwards suddenly everybody's a connoisseur (like "can a sewer" pronounced with a British accent). "Where's the Frangelico? I can't taste the Frangelico." dr bob still doesn't know what the stuff tastes like having forgotten to try some in the baking phase. Even if you can't taste the Frangelico, or don't even know what it tastes like, or never heard of it, this cake has got somethin' you'll want to feed your face for sure. This Thanksgiving or next, don't be caught with an ordinary pumpkin pie. Whip up one of these guys the sunday before — it gets better with age. "Serve no cake before its time." Better yet, don't serve it at all. Eat it yourself. And be thankful you've got friends like dr bob.

CRUST 24 gingersnaps (cookies)  
3 tablespoons sugar  
1/4 cup melted butter (unsalted)

TOPPING 16 oz sour cream  
1/4 cup sugar  
1/4 cup Frangelico

## FILLING

16 oz cream cheese, softened	1 teaspoon cinnamon
3/4 cup firmly packed brown sugar	1/2 teaspoon ground ginger
5 eggs	1/4 teaspoon nutmeg
1 teaspoon vanilla	1/4 teaspoon ground cloves
1/2 cup Frangelico	1 16 oz can unsweetened solid pack pumpkin

**CRUSTING** At first we were gonna switch to a different crust, thinking we didn't like gingersnaps, although unable to recall ever having eaten one. To our surprise, they turned out to be great cookies, especially with milk. No milk here, however. Just throw the cookies and sugar into a blender and pulverize 'em. Breaking them up a little by hand on the way in helps a little. Then mix together with the melted butter using a fork and press the result onto the bottom of a 9-inch springform pan and cram into the freezer while you're doing the filling.

**FILLING** Beat the cheese until fluffy like always, adding the sugar and then the eggs one by one, beating until smooth. Then blend in the vanilla, spices and liqueur, followed by the pumpkin, carefully removed from its can naturally. Pour into the precrusted pan and bake about 45 minutes in the center of a preheated 350°F oven, until the cake begins to brown and pull away from the edge of the pan. The center will still be soft but don't worry. (What? Me worry?)

**TOPPING** At this point you should have already mixed the topping up. Don't panic, it only takes a minute. Slide the cake rack out of the oven far enough to pour the topping over the cake and spread around evenly starting at the edges. Then slide it back in for about 10 minutes until the edges begin to bubble. Remove, cool and refrigerate.

**SERVING** Wait at least a day before digging in. Then let it sit out about half an hour if you have the patience. The first couple of days the gingersnap crust will be pretty stiff, but then it will begin to loosen up and ooze. This is a sign the flavor has matured. Watch out for dripping.