

# Yam or Pumpkin Cheesecake

**2 - 8 OZ. CREAM CHEESE (ROOM TEMPERATURE)**  
**1 CUP SUGAR (1 3/4 CUPS IF USING PUMPKIN)**  
**2 CUPS COOKED SWEET POTATOES, WHIPPED**  
**(OR 1-16 OZ. CAN PUMPKIN)**  
**2 TSP. VANILLA EXTRACT**  
**2 TBSP. PLAIN FLOUR**                      **1/2 TSP. SALT**  
**1 CUP SOUR CREAM**  
**6 LARGE EGG WHITES, ROOM TEMP.**  
**1/4 CUP SUGAR**

Beat cream cheese and sugar until creamy. Add sweet potatoes/yams (or pumpkin), vanilla, flour, salt and beat well. Add sour cream and set mix aside. Clean and dry mixing bowl add egg whites. Beat on high speed until frothy. Start adding 1/4 cup sugar slowly until soft peaks form. Fold egg whites into cheesecake mix.

Place in deep 9 or 10” springform pan lined with graham cracker crust on bottom. Bake for 1 hour or until set and firm.

**Graham cracker crust:** 12 whole graham crackers crushed. Melt 3/4 stick butter, add 1/4 cup sugar mix well, add graham crackers. Press into bottom to seal bottom edge.

*“This is my favorite cheesecake ever, hands down...Chris.”*

*You can use Sweet Pot. In place of yams... Tammy*