

THE  
**Observer & Eccentric**  
NEWSPAPERS

## This week's Thanksgiving recipes are oh, so sweet

By Lana Mini • STAFF WRITER • November 13, 2008

This week, readers submitted recipes for Thanksgiving desserts. Although we're still looking for side dishes, we just couldn't pass on these delicious sweets.

To participate in our on-going Thanksgiving Day side dish feature, send us your favorite recipe for an accompaniment to the main course. It could be grandmother's creation, or something you saw on a cooking show that your family adores.

Submit one favorite recipe and include your name and the city in which you reside. We will print it in an upcoming issue.

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Subject line: Side Dishes

### **SWEET POTATO CHEESECAKE**

**Carrie Crawford, new pastry chef at Bacco Ristorante in Southfield.**

32 ounces cream cheese

1 cup brown sugar

2/3 cup granulated sugar

5 eggs

1/4 cup flour

2 teaspoons cinnamon

2 tablespoons brandy

2 cups sweet potato puree (2-3 potatoes)

Bake sweet potatoes in a 350-degree oven until tender. Remove skins. Puree the pulp in a food processor and measure out 2 cups puree. Set aside.

Blend room temperature cream cheese, brown sugar and granulated sugar with the paddle attachment of a stand mixer on low speed until it is smooth and there are no lumps. Scrape the bowl to ensure it is completely mixed. Add the eggs one at a time, scraping the bowl after each addition. Combine the flour and cinnamon and add, mix just until it is combined. Add the brandy and the puree, and again, mix just until the ingredients are combined.

Pour into a prepared crust of graham cracker crumbs or gingersnaps. Tap the pan lightly on the counter to release any air bubbles. If you are using a cheesecake pan with a removable bottom, wrap the pan to the rim with aluminum foil to prevent any water from penetrating the pan. Place the cheesecake in another pan with high sides and place in the middle of the oven. Pour water in the larger pan to an inch deep. Bake at 330 degrees for one hour. Cheesecake is done when it is set and does not jiggle when tapped.

Garnish with maple whipped cream, caramel sauce and sweet potato chips.

Maple Whipped Cream:

2 cups heavy cream

1/4 cup maple syrup

Whip on high speed until stiff peaks form.