

No Bake – Stroopwaffle Cheesecake

2 cups Stroopwaffle Pie crust
6 Tbs Melted butter

8 oz. heavy cream
2 Tbs Sugar
½ cup sugar
1 tsp vanilla extract
8 oz. cream cheese, softened
1 tsp cinnamon

Make crust – combine 2 cups crumbs with 6 Tbsp melted butter in a bowl. Add to 9 inch pie pan and press firmly to make crust on bottom and up sides of pan. Place in fridge to chill.

Whip cream and 2 Tbs sugar to medium stiff peaks.
Combine ½ cup sugar, vanilla, cinnamon and cream cheese – mix until smooth. Combine with whipped cream and stir gently to blend thoroughly.

Spread filling over crust and chill. Garnish with pumpkin whipped cream.

Pumpkin Whipped Cream

1 cup heavy cream, 1/3 cup pumpkin puree, 3 Tbs powdered sugar, 1 tsp vanilla, 1 tsp pumpkin pie spice

Combine all ingredients and whip with electric mixer until stiff peaks form. Can be stored 2 – 3 days in the fridge.