

Pumpkin-Swirl Cheesecake

This is a simple pumpkin cheesecake recipe, perfect for the Fall season. Like all other cheesecakes, it takes a while to set up before it's ready to be eaten, though it's well worth the wait.

INGREDIENTS

- 25 Ginger Snaps, finely crushed (about 1-1/2 cups)
- 1/2 cup pecans, finely chopped
- 1/4 cup butter, melted
- 4 packages cream cheese, softened
- 1 cup sugar, divided
- 1 teaspoon vanilla extract
- 4 large eggs
- 1 cup canned pumpkin
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 dash ground cloves

METHOD

1. Preheat oven to 325°F
2. Mix crumbs, nuts, and butter; press onto bottom of 11x9-inch pan.
3. Beat cream cheese, 3/4 cup sugar, and vanilla with mixer until blended.
4. Add eggs, 1 at a time, beating after each just until blended.
5. Remove 1-1/2 cups batter and set aside. Stir remaining sugar, pumpkin, and spices into remaining batter.
6. Spoon half the pumpkin batter onto crust; top with spoonfuls of half the plain batter. Repeat layers; swirl with knife.
7. Bake for 45 minutes or until center is almost set. Cool to room temperature and refrigerate 4 hours.

Don't leave out the nuts in the crumb mixture, or it will stick to the bottom of the pan after baking.

This recipe was adapted from Kraft Food & Family magazine, Fall 2009 ed.

Source: www.TheCookingDish.com **Course:** Dessert

Categories: Cheesecakes, Dessert Bars, Desserts **Keywords:** Pumpkin, Cheesecake, Dessert

Cuisine: North American : United States : Midwestern

(16 servings
16 bars)



Preparation

- Prep: 20 Minutes
- Total Time: 5 Hours 35 Minutes

Equipment

- Baking Pan (9 x 11)
- Baking spatula
- Hand Mixer

NUTRITION FACTS

Servings: 16

Amount Per Serving

Calories: 359

Total Fat: 25.85g

Cholesterol: 124mg

Sodium: 239mg

Total Carbs: 20.57g

Dietary Fiber: 2.17g

Sugars: 14.79g

Protein: 5.92g