

# PUMPKIN SWIRL CHEESECAKE

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## INGREDIENTS

|                                  |                             |
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| 1 ¼ cups graham cracker crumbs   | 2 teaspoons vanilla extract |
| 2 tablespoons sugar (crust)      | ¾ cup pumpkin purée         |
| 5 tablespoons butter, melted     | ½ teaspoon cinnamon         |
| 32 ounces cream cheese, softened | ½ teaspoon nutmeg           |
| 1 ¼ cups sugar (filling)         | ½ teaspoon ground cloves    |
| 2 tablespoons flour              | 9" spring-form pan          |
| 4 eggs                           |                             |

## LET'S MAKE IT!

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### Make Crust

Preheat oven to 325°. In a small bowl, combine graham cracker crumbs, sugar and melted butter. Press mixture into the bottom of a 9" spring-form pan. Bake 10 minutes. Remove from oven to cool completely.

### Make Vanilla Cheesecake Filling

Preheat oven to 425°

In large bowl or stand mixer, beat cream cheese, sugar and flour at medium speed until combined. Add eggs and vanilla.

### Make Pumpkin Swirl Topping

Scoop out one cup of filling mixture and add it to a small bowl, then add pumpkin and spices. Mix until well combined. Set aside momentarily.

Pour the large bowl of vanilla filling on top of cooled crust.

Drop spoonfuls of pumpkin mixture onto top of vanilla filling in pan in polka-dot fashion. Drag a butter knife through pumpkin polka dots in random fashion to swirl through vanilla filling.

Bake for 10 minutes at 375° then reduce oven temperature to 300° and bake for 45 minutes.

Turn off oven, crack open oven door to allow heat to escape and allow cake to sit in over for 10 minutes.

Remove from the oven and cool completely (at least one hour).

Loosen edge of cake from pan by running a paring knife around the circumference. Release and remove spring-form band.

Refrigerate cheesecake for several hours. Loosen cheesecake from base of spring-form pan by sliding a large off-set spatula or chef's knife underneath crust and carefully remove cake to serving plate.

Cover with plastic wrap and refrigerate until serving.

Enjoy!