

Pumpkin Swirl Cheesecake

Submitted by: Ms. Deborah Velasquez

Makes 10-12 servings

Ingredients:

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| 2 cups vanilla wafer crumbs | 1 teaspoon vanilla |
| ¼ cup Margarine, melted | 3 eggs |
| 2 8-oz pkgs light Philadelphia Brand Neufchatel Cheese, softened | 1 cup canned pumpkin |
| ¾ cup sugar | ¾ teaspoon cinnamon |
| | ¼ teaspoon ground nutmeg |

Instructions:

Preheat oven to 350°F.

Combine vanilla wafer crumbs and margarine. Press onto bottom and sides of 9-inch springform pan.

Combine Neufchatel cheese, ½ cup sugar and vanilla, mixing at medium speed on an electric mixer until well blended.

Add eggs, one at a time, mixing well after each addition.

Reserve 1 cup Neufchatel cheese mixture.

Add pumpkin, remaining sugar and spices to remaining Neufchatel cheese mixture. Mix well.

Layer half of pumpkin mixture and half of Neufchatel cheese mixture over crust. Repeat layers.

Cut through batter with a knife several times for marble effect.

Bake 55 minutes.

Loosen cake from rim of pan, cool before removing rim of pan. Chill.