

## Pumpkin Swirl Cheesecake

Savannah · 29/09/2024



### Prep Time

4 hrs

### Difficult

Medium

### Servings

5 hrs 15 mins

### Description

Gingersnaps and pecans form the crust of this fabulous fall cheesecake. Plain and pumpkin batters are swirled together for a pretty marbled effect.

### Ingredients

- - 25 NABISCO Ginger Snaps
- finely crushed - ½ cup finely chopped PLANTERS Pecans - ¼ cup butter
- melted - 4 (8 ounce) packages PHILADELPHIA Cream Cheese
- softened - 1 cup sugar
- divided - 1 teaspoon vanilla - 4 eggs - 1 cup canned pumpkin - 1 teaspoon ground cinnamon - ¼ teaspoon ground nutmeg - Dash of ground cloves

### Instructions

1. Preheat oven to 325 degrees F. Mix ginger snap crumbs
2. pecans and butter; press firmly onto bottom and 1 inch up side of 9-inch springform pan. Beat cream cheese
3. 3/4 cup of the sugar and the vanilla with electric mixer until well blended. Add eggs
4. one at a time
5. mixing on low speed after each addition just until blended. Remove 1-1/2 cups of the batter; place in small bowl. Stir remaining 1/4 cup sugar
6. the pumpkin and spices into remaining batter. Spoon half of the pumpkin batter into crust; top with spoonfuls of half of the reserved plain batter. Repeat layers. Cut through batters with knife several times for marble effect. Bake 55 min. or until center is almost set. Cool completely. Refrigerate 4 hours or overnight. Cut into 16 slices. Store leftover cheesecake in refrigerator. Recipe Tip To soften cream cheese
7. place completely unwrapped packages of cream cheese in a microwaveable bowl. Microwave on HIGH 30 to 45 sec. or until slightly softened.