

Marbled Pumpkin Cheesecake

*Sarah Wharton
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Servings: 12

CRUST

45 (about 1-1/2 cups) vanilla wafer cookies, crushed

3 tablespoons sugar

4 teaspoons unsalted butter, melted

FILLING

1 1/2 pounds cream cheese, room temperature

2/3 cup sugar

5 teaspoons cornstarch

1/4 teaspoon salt

4 large eggs, room temperature

1 teaspoon vanilla extract

1/2 cup pumpkin puree' (not pumpkin pie filling)

2 teaspoons pumpkin pie spice

Preparation Time: 35 minutes

Bake Time: 55 minutes

Preheat the oven to 325 degrees.

Wrap the outside of a nine-inch springform pan with aluminum foil. Place a kettle of water on to boil.

For the Crust: In a medium bowl, combine the cookie crumbs, sugar and melted butter until the crumbs are evenly moistened. Press into the bottom of the springform pan.

For the Filling: In a bowl, beat the cream cheese, sugar, cornstarch and salt with an electric mixer for 2 minutes, until smooth and creamy.

Add the eggs to the bowl one at a time, beating well after each addition. Beat in the vanilla. Transfer one cup of the filling to a medium bowl. Pour the remaining filling into the prepared pan.

Stir the pumpkin puree' and pie spice into the reserved filling. Drop the mixture in evenly spaced dollops over the top of the plain filling. With the tip of a small knife, swirl the dollops to create a marbled look.

Place the springform pan into a large roasting pan on the oven rack. Pour boiling water into the roasting pan until it reaches halfway up the side of the springform pan.

Bake for 50 to 55 minutes until the edges are set and the center shakes slightly.

Transfer the springform pan to a wire rack. Carefully remove the foil. Run a thin knife around the edge of the cake. Cool completely in the pan on the rack.

Cover and refrigerate for six hours or overnight.

To serve: Remove the side of the springform pan. Cut into twelve slices.

Per Serving (excluding unknown items): 401 Calories; 27g Fat (60.2% calories from fat); 7g Protein; 33g Carbohydrate; 1g Dietary Fiber; 136mg Cholesterol; 305mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 4 1/2 Fat; 2 Other Carbohydrates.