

PUMPKIN SWIRL CHEESECAKE

2 c. vanilla wafer crumbs
1/4 c. melted margarine
16 oz. light cream cheese
3/4 c. sugar
1 t. vanilla

3 eggs

1 c. canned pumpkin

3/4 t. cinnamon

1/4 t. ground nutmeg Combine crumbs and margarine and press onto bottom and sides of 9-inch springform pan. Blend cheese, 1/2 c. of the sugar, and vanilla. Add eggs one at a time, mixing well after each. Reserve 1 c. of cheese mixture. Add pumpkin and spices to remaining cheese mixture and mix well. Layer half of pumpkin mixture, half of plain, and repeat. Cut through batter with knife to marble. Bake at 350 degrees for 55 minutes. Loosen rim and cool before removing. Chill. Makes 10 to 12 servings.

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