

# PUMPKIN MARBLE CHEESECAKE

## Crust

1 ½ cups graham cracker crumbs – fine  
1/3 cup melted butter

## Filling

24 oz cream cheese – softened  
2/3 cup sugar  
1 ½ teaspoon vanilla extract  
4 eggs  
1 ½ cups pumpkin puree - or 15 oz can  
1/3 cup plus 2 tablespoons sugar  
1 teaspoon cinnamon  
½ teaspoon nutmeg

## Directions

Preheat oven to 350 degrees  
Grease a 10 inch springform pan



A decadent twist on Pumpkin Pie with a hint of cinnamon and nutmeg. This cheesecake was a holiday favorite at Jubilee Catering. Each cake with a different swirl, no two alike. This cheese cake can be frozen for up to one month. Make two at Thanksgiving and pull one out at Christmas!

Combine graham cracker crumbs and melted butter. Press mixture evenly on the bottom of pan. Bake for 10 minutes. Cool.

Mix cream cheese, sugar and vanilla with electric mixture on medium until smooth and fluffy. Add eggs one at a time, beating well after each addition. Beat until smooth. Reserve one cup of batter and chill.

Add pumpkin puree, remaining sugar, cinnamon and nutmeg to remaining batter. Beat until smooth.

Alternately layer pumpkin and cheesecake batters over graham cracker crust. Swirl through the batter with a knife (be careful not to scrape crust) several times to achieve marble effect.

Create a water bath by placing the springform pan in a roasting pan and add one inch of water to roasting pan. This will assure your cheesecake won't crack! Bake for 1 hour at 350 degrees. Cheesecake will be golden brown and puffed in the center. Let cheesecake cool for at least one hour. Refrigerate for 24 hours. Slide a knife around the rim of the springform, remove rim and serve.