

# PUMPKIN MARBLE CHEESECAKE

## Ingredients

### Crust:

- 1 1/2 cups gingersnap crumbs (cookies smashed)
- 1/2 cup finely chopped pecans
- 1/3 cup margarine, melted

### Filling:

- 2 (8 oz) packages cream cheese
- 3/4 cup sugar, divided
- 1 tsp vanilla
- 3 eggs
- 1 cup canned pumpkin
- 3/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg

## Directions

1. Preheat oven to 350 degrees.
2. For the crust: Mix crumbs, pecans, and margarine; press onto bottom and 1-1/2 inches up sides of a 9-inch springform pan. Bake 10 minutes.
3. For the filling: Beat cream cheese, 1/2 cup sugar, and vanilla at medium speed until well blended.
4. Add the eggs, 1 at a time, mixing well after each.
5. Reserve 1 cup of batter.
6. Add remaining sugar, pumpkin, and spices to remaining batter; mix well.
7. Spoon pumpkin and cream cheese batters alternately over crust.
8. Cut through batters with a knife multiple times to create a marble effect.
9. Bake 55 minutes at 350 degrees.
10. Loosen cake from edge of pan; cool before removing rim; refrigerate.

Serves 10-12

**Source: Food Network (online resource)**