

# Spiced Pumpkin Swirl Cheesecake

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## Servings: 12

### CRUST

2 cups pecan halves, toasted  
2 tablespoons brown sugar  
3 tablespoons butter, melted

### FILLING

3 packages (8 ounce ea), softened  
1 cup packed brown sugar, divided  
3/4 cup sour cream  
2 teaspoons vanilla extract  
3 eggs lightly beaten  
1 cup canned pumpkin  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/4 teaspoon ground nutmeg

## Preparation Time: 55 minutes

### Bake: 1 hour

Preheat the oven to 325 degrees.

Place a greased nine-inch springform pan on a double thickness of heavy-duty foil (about 18 inch square). Wrap the foil securely around the pan.

Place the pecans and brown sugar in a food processor; pulse until fine crumbs form. Add the butter; pulse to combine. Press onto the bottom of the prepared pan. Place the pan on a baking sheet. Bake for 15 to 20 minutes or until light brown. Cool on a wire rack.

In a large bowl, beat the cream cheese and 3/4 cup of the brown sugar until smooth. Beat in the sour cream and vanilla. Add the eggs; beat on low speed just until blended.

In another bowl, combine the pumpkin, spices and remaining brown sugar. Stir in 1-1/2 cups of the cream cheese mixture.

To layer: Pour 1-1/2 cups of the plain cream cheese mixture over the crust. Gently spread 1-1/3 cups of the pumpkin mixture over the top. Repeat the layers. Cut through the layers with a knife to swirl. Place the springform pan in a large baking pan. Add one inch of hot water to the larger pan.

Bake 60 to 70 minutes or until the center is just set and the top appears dull. Remove the springform pan from the water bath, Cool the cheesecake on a wire rack for 10 minutes. Loosen the sides from the pan with a knife; remove the foil. Cool one hour longer. Refrigerate overnight. Remove the rim from the pan.

*To toast the nuts: Spread in a 15x10x1-inch baking pan. Bake at 350 degrees for 5 to 10 minutes or until lightly browned, stirring occasionally. Or, spread in a dry nonstick skillet and heat over low heat until lightly browned, stirring occasionally.*

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Per Serving (excluding unknown items): 261 Calories; 18g Fat (59.8% calories from fat); 2g Protein; 25g Carbohydrate; 2g Dietary Fiber; 14mg Cholesterol; 46mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat; 1 1/2 Other Carbohydrates.

**Per Serving Nutritional Analysis**

Calories (kcal):	261
% Calories from Fat:	59.8%
% Calories from Carbohydrates:	37.1%
% Calories from Protein:	3.1%
Total Fat (g):	18g
Saturated Fat (g):	5g
Monounsaturated Fat (g):	9g
Polyunsaturated Fat (g):	3g
Cholesterol (mg):	14mg
Carbohydrate (g):	25g
Dietary Fiber (g):	2g
Protein (g):	2g
Sodium (mg):	46mg
Potassium (mg):	205mg
Calcium (mg):	49mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	4749IU
Vitamin A (r.e.):	513 1/2RE

Vitamin B6 (mg):	.1mg
Vitamin B12 (mcg):	trace
Thiamin B1 (mg):	.2mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	12mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	2
% Refuse:	0.0%

**Food Exchanges**

Grain (Starch):	0
Lean Meat:	0
Vegetable:	1/2
Fruit:	0
Non-Fat Milk:	0
Fat:	3 1/2
Other Carbohydrates:	1 1/2

**Nutrition Facts**

Servings per Recipe: 12

**Amount Per Serving**

Calories 261                      Calories from Fat: 156

**% Daily Values\***

<b>Total Fat</b> 18g	28%
Saturated Fat 5g	23%
<b>Cholesterol</b> 14mg	5%
<b>Sodium</b> 46mg	2%
<b>Total Carbohydrates</b> 25g	8%
Dietary Fiber 2g	8%
<b>Protein</b> 2g	
<b>Vitamin A</b>	95%
<b>Vitamin C</b>	2%
<b>Calcium</b>	5%
<b>Iron</b>	6%

\* Percent Daily Values are based on a 2000 calorie diet.