

Pumpkin Cream Cheese Pie with Pecan Pie Crust

1 cup sugar
3 tablespoons flour
11 ounces cream cheese
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1/4 teaspoon ground cloves
3 eggs
1 can (15 oz) pumpkin
1 tablespoon milk
1 1/2 cups shortbread cookies, packed and crushed (pie crust)
3 tablespoons margarine or butter (pie crust)
3 tablespoons flour (pie crust) **Remove foil from crust for last 15 minutes of baking.**

Prepare pie crust. Mix shortbread cookies, margarine and flour in a bowl. Move mixture to 9" pie plate, pressing mixture firmly on bottom and sides of pie plate to form the crust. Place in 350 degree oven for 12 minutes. Remove crust and cool.

In mixer, beat sugar, flour and cream cheese on low speed until smooth. Reserve 1/2 cup.

Add cinnamon, nutmeg, ginger, ground cloves, eggs and pumpkin to remaining cream cheese mixture.

In mixer, beat cream cheese mixture on medium speed until smooth. Pour mixture into crust and spread evenly.

Stir milk into reserved cream cheese mixture. Spoon over pie filling and swirl with a knife making S curves.

Cover the edge of the crust with foil to prevent excessive browning. Bake at 350 degrees for 35-40 or until a knife comes out clean.

Per Serving (excluding unknown items): 2222 Calories; 125g Fat (49.7% calories from fat); 47g Protein; 238g Carbohydrate; 3g Dietary Fiber; 980mg Cholesterol; 1145mg Sodium. Exchanges: 2 Grain(Starch); 6 Lean Meat; 0 Non-Fat Milk; 21 1/2 Fat; 13 1/2 Other Carbohydrates.