

InSpire Magazine

Featured Recipe

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Pumpkin Marble Cheesecake

Recipe Submitted by Barb Garczynski

1 1/2 cups gingersnap crumbs
1/2 cup finely chopped pecans
1/3 cup margarine, melted

Combine crumbs, pecans, and margarine; press onto bottom and one and one-half inches up sides of 9-inch springform pan. Bake at 350 degrees for 10 minutes.

2 8-ounce pkgs cream cheese, softened
3/4 cup sugar
1 tsp vanilla
3 eggs
1 cup canned pumpkin
3/4 tsp cinnamon
1/4 tsp ground nutmeg

Combine cream cheese, 1/2 cup sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Remove and reserve 1 cup batter.

Add remaining sugar, pumpkin and spices to remaining batter; mix well. Spoon pumpkin and cream cheese batters alternately over crust; cut through batters with knife several times for marble effect. Bake at 350 degrees for 55 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill before serving. Serves 10-12.