

## **PUMPKIN-SWIRL CHEESECAKE**

2 cups ginger snaps, crushed  
¼ cup pecans, finely chopped  
¼ cup margarine, melted  
3-250 gram packages cream cheese  
¾ cup sugar  
1 tsp vanilla  
3 eggs  
1 cup pumpkin, mashed  
1 tsp ground cinnamon  
¼ tsp ground nutmeg  
Dash of ground cloves

Combine ginger snaps, pecans and margarine. Press into 9 inch greased spring form pan. Beat cheese, ½ cup sugar and vanilla until blended. Add egg, beating well after each egg. Remove 1 cup of batter. To remaining batter add: pumpkin, spices and rest of sugar. Spoon ½ of the pumpkin batter over crumbs. Add plain batter, then remaining pumpkin batter. Swirl with a knife. Bake 45 minutes at 350 F or until centre is almost set. Cool completely and refrigerate at least 4 hours before serving. Serve with a bit of whipped cream on each slice.

(Please contact your host if you need to borrow a spring form pan.)