

Pumpkin Cheesecake Swirl (THM S)

Makes 2 pies for multiple servings

Ingredients:

For the Cake:

- 1.5 cups canned pumpkin puree
- 4 large eggs
- 4 Tbsp butter (or coconut oil), softened
- 3/4 THM Baking Blend
- 3/4 cup THM Gentle Sweet (or Truvia)
- 1/8 tsp THM Pure Stevia
- 1.5 tsp vanilla extract
- 1 tsp baking powder
- 2 pinches mineral salt
- 1 Tbsp pumpkin pie spice (equal mix of cinnamon, nutmeg, cloves, and ginger)

For the Cheesecake Batter:

- 1/2 cup THM Gentle Sweet (or Truvia)
- 1/4 tsp THM Glucomannan (or xanthan gum)
- 1 egg
- 8oz cream cheese (I like to use Kite Hill Cream Cheese for a DF sub), softened
- 1/2 tsp caramel extract
- 1/4 cup unsweetened almond milk

Directions:

Preheat oven to 375F. Spray a pie dish with coconut oil (or olive oil).

For the cake: in a medium bowl, mix together pumpkin puree, eggs, butter, and vanilla. Set aside.

In another bowl, mix together Baking Blend, Gentle Sweet, Stevia, baking powder, mineral salt, and pumpkin pie spice.

Mix the dry ingredients with the wet ingredients until well combined.

Set aside.

For the Cheesecake batter:

Using a mixer, beat together the cream cheese and egg. Add in Gentle Sweet, Glucomannan, caramel extract, and almond milk. Mix until well combined.

In two pie dishes, equally pour the cake batter into the bottom of the pans and smooth. Spoon the cheesecake batter over the tops.

Using a knife, gently swirl the two layers together.

Bake for 20-25 minutes and allow to cool on the counter before placing in the fridge overnight to set up fully.

Notes

You can use any DF sub for the cream cheese. I particularly like the Kite Hill brand, as their ingredients are the best you'll find.

I had to split this recipe between two pie dishes, as mine are rather small. If your pie dish is larger, you can use just one!