

# Marbled Pumpkin Cheesecake



This is a wonderful pumpkin cheesecake with a gingersnap crust. The gingersnap really does make a difference.

**Prep:** 30 mins

**Cook:** 1 hr 10 mins

**Additional:** 6 hrs

**Total:** 7 hrs 40 mins

**Servings:** 12

**Yield:** 1 - 9 inch cake



## Ingredients

1 ½ cups crushed gingersnap cookies  
½ cup finely chopped pecans  
½ cup butter, melted  
2 (8 ounce) packages cream cheese, softened  
¾ cup white sugar, divided  
1 teaspoon vanilla extract  
3 eggs  
1 cup canned pumpkin  
¾ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix together the crushed gingersnap cookies, pecans, and butter. Press into the bottom, and about 1 inch up the sides of a 9 inch springform pan. Bake crust 10 minutes in the preheated oven. Set aside to cool.

### Step 2

In a medium bowl, mix together the cream cheese, ½ cup sugar, and vanilla just until smooth. Mix in eggs one at a time, blending well after each. Set aside 1 cup of the mixture. Blend ¼ cup sugar, pumpkin, cinnamon, and nutmeg into the remaining mixture.

### Step 3

Spread the pumpkin flavored batter into the crust, and drop the plain batter by spoonfuls onto the top. Swirl with a knife to create a marbled effect.

### Step 4

Bake 55 minutes in the preheated oven, or until filling is set. Run a knife around the edge of the pan. Allow to cool before removing pan rim. Chill for at least 4 hours before serving.

## Nutrition Facts

### Per Serving:

350 calories; protein 5.8g 12% DV; carbohydrates 26.8g 9% DV; fat 25.3g 39% DV; cholesterol 101.1mg 34% DV; sodium 220.7mg 9% DV.



Get the best recipes & how to content  
from Allrecipes!

You will see a grey box to confirm.

Dismiss

Allow