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Deluxe Pumpkin Swirl Cheesecake

Prep time: Prep Time: 90 minutes

Servings: 12

Cinderella isn't the only girl to get carried away by pumpkins. If you're ready to flaunt a holiday dessert table's "Best of the Best" this is the ultimate pumpkin cheesecake. Cheesecake lovers who've avoided America's favorite dessert for years can enjoy this one, made lactose-free using our real cream cheese. It has a sophisticated gingersnap crust and rich, luscious swirls of cheesecake and pumpkin.

Submitted by Sharon Bice

Ingredients

1 cup crushed gingersnap cookies

1/3 cup finely chopped pecans

1/4 cup Green Valley Creamery Lactose-Free Butter, melted

4 (8 oz.) tubs Green Valley Creamery Lactose-Free Cream Cheese, divided

1 1/2 cups sugar, divided

2 Tbsp. cornstarch

2 tsp. vanilla extract

4 large eggs

1 cup canned pumpkin

2 tsp. ground cinnamon

1 1/2 tsp. ground nutmeg

Garnish: Additional crushed gingersnap cookies, or pecans, optional

Instructions

1. In a small bowl, combine cookie crumbs, pecans and butter. Press onto the bottom of prepared 10" pan. Place on a baking sheet. Bake 8-10 minutes. Cool on a wire rack.
2. For filling, in a large bowl, beat 1 tub of cream cheese, 1/2 cup sugar and

cornstarch until smooth, about 2 minutes. Beat in remaining cream cheese, one tub at a time until smooth. Add remaining sugar and vanilla. Add eggs; beat on low speed just until combined.

3. Place 2 cups filling in a small bowl; stir in pumpkin, cinnamon, and nutmeg. Remove 3/4 cup pumpkin filling; set aside. Pour remaining pumpkin filling over crust; top with remaining plain filling. Cut through with a knife to swirl. Drop reserved pumpkin filling by spoonfuls over cheesecake; cut through with a knife to swirl.
4. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan. Bake 55-65 minutes or until center is just set and top appears dull. Remove springform pan from water bath. Cool on a wire rack 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.
5. Garnish with additional crushed gingersnaps or pecans, if desired.