

In the Kitchen - Double-Layer Pumpkin Cheesecake

Ingredients

- Two 8-ounce packages softened cream cheese
- 1/2 cup white sugar
- 1/2 teaspoon vanilla extract
- 2 eggs
- One 9-inch prepared graham cracker crust
- 1/2 cup pumpkin puree
- 1/2 teaspoon ground cinnamon
- 1 pinch ground cloves
- 1 pinch ground nutmeg
- 1/2 cup frozen whipped topping, thawed



Directions

1. Heat oven to 325 F.
2. In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.
3. Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.
4. Bake in for 35 to 40 minutes or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.

