

Best Choice

Pumpkin Cheesecake

Ingredients

- 2 (8 oz) packages Best Choice cream cheese, room temperature
- 1/2 cup Best Choice granulated sugar
- 1 teaspoon Best Choice vanilla extract
- 2 large Best Choice eggs
- 1/2 cup Best Choice pumpkin puree
- 2 teaspoons Best Choice pumpkin spice
- 1 (9-inch) Best Choice graham cracker crust
- Best Choice Whipped Topping

Instructions:

- Preheat oven to 325°F.
- Combine cream cheese, granulated sugar and vanilla extract in a large bowl and beat until well incorporated. Slowly, blend in eggs one at a time, until the mixture is smooth.
- Remove about 1 1/3 cups of the cheesecake batter and spread it into the bottom of the graham cracker crust. Set to the side.
- Add the pumpkin puree and pumpkin spice and blend into the cheesecake batter. Carefully spread the pumpkin layer over the plain cheesecake layer with a spatula.
- Bake in preheated oven for 35 to 40 minutes, or until the center is almost set. Allow to cool (about 1 hour), then refrigerate for a minimum of 3 hours or overnight.

