

# Pumpkin Swirl Cheesecake

*...a beautiful and delicious alternative to pumpkin pie.*

## Crust

1/2	cup	<b>ROGERS NO ADDITIVE or ALL PURPOSE FLOUR</b>	125	mL
2/3	cup	<b>ROGERS LARGE FLAKE OATS</b>	160	mL
2/3	cup	pecans, finely chopped	160	mL
2/3	cup	brown sugar	160	mL
1/4	tsp.	cinnamon	1	mL
1/2	tsp.	salt	2	mL
1/2	cup	butter, melted	125	mL

## Cheesecake

1	8oz.	cream cheese, softened	250	g
1/2	cup	sour cream	125	mL
1/2	cup	sugar, plus 3 tbsp. (separate)	125	mL
2		eggs	2	
1/2	tsp.	vanilla	2	mL
1	tbsp.	crystallized ginger, minced	15	mL
1	cup	pumpkin puree (not pumpkin pie filling)	250	mL
1 1/2	tsp.	cinnamon	7	mL
1/4	tsp.	ground ginger	1	mL
1/4	tsp.	nutmeg	1	mL

Preheat oven to 350°F (175°C). Prepare a 9" x 9" pan.

### To make Crust

In a large bowl, stir together first six ingredients. Pour melted butter over top and stir until moistened. Press firmly and evenly in baking pan. Bake for 10 minutes.

### To make Cheesecake

Beat together cream cheese and sour cream. Add 1/2 cup sugar and beat until light and fluffy. Beat in eggs, one at a time, then vanilla. Remove 1 cup of cheesecake batter and stir in minced ginger; set aside. To remaining batter, add pumpkin puree, remaining 3 tbsp. of sugar and spices, beat to combine.

Drop spoonfuls of cheesecake batter onto the prepared crust, alternating between the plain and pumpkin batters. Gently swirl with a knife to create a marbled effect. Bake for approximately 30 minutes, or until set (edges will puff a bit and centre will jiggle only slightly, springing back when gently touched).

Cool on a wire rack, then transfer to refrigerator. Chill at least 2 hours before serving.

Yield: 16 servings.



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