

Try this delicious peanut free pumpkin swirl cheesecake.

Ingredients

2 c of Graham Crackers crushed
1/4 c butter, melted
3 (250 g each) Philadelphia Brick
Cream Cheese, softened
3/4 c sugar, divided
1 t vanilla
3 Eggs
1 c canned pumpkin
1 t ground cinnamon

Instructions

MIX cookie crumbs and butter; press onto bottom of 9-inch springform pan. BEAT cream cheese, 1/2 cup sugar and vanilla with mixer until blended. Add eggs, 1 at a time, beating after each just until blended. Remove 1 cup plain batter. Stir remaining sugar, pumpkin and spices into remaining batter. SPOON half the pumpkin batter into crust; top with spoonfuls of half the plain batter. Repeat layers; swirl with knife. BAKE 45 min. or until centre is almost set. Cool completely. Refrigerate 4 hours.