



# Pumpkin Cheesecake *Swirl*

## Ingredients

- 1 (9-inch) Pastry Crust
- $\frac{3}{4}$  cup fat-free sweetened condensed milk, divided
- 1 (8-ounce) block fat-free cream cheese, softened
- 4 ounces block-style  $\frac{1}{3}$ -less fat cream cheese, softened
- 1 tablespoon vanilla extract
- $\frac{1}{4}$  teaspoon salt
- 2 large eggs, divided
- 1 large egg white
- $\frac{2}{3}$  cup canned unsweetened pumpkin
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{4}$  teaspoon ground ginger
- $\frac{1}{4}$  teaspoon ground allspice

## Directions

1. Prepare and bake the pastry crust in a 9-inch round removable-bottom tart pan. Cool crust completely on a wire rack.
2. Preheat oven to 300 degrees.
3. Combine  $\frac{1}{2}$  cup condensed milk and the cream cheeses in a medium bowl and beat at medium speed of a mixer until smooth. Add vanilla, salt, 1 egg, and egg white; beat until combined. Spoon  $\frac{1}{2}$  cup cream cheese mixture into a small bowl; add  $\frac{1}{4}$  cup condensed milk, 1 egg, pumpkin, cinnamon, ginger and allspice, stirring well with a whisk.
4. Pour remaining cream cheese mixture into prepared crust. Pour pumpkin mixture over cream cheese mixture; swirl together using a knife. Bake at 300 degrees for 50 minutes. Turn oven off, cool tart in closed oven 45 minutes. Remove from oven; cool completely on a wire rack. Cover; chill.

Yield: 8 servings



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