PUMPKIN CHEESECAKE

INGREDIENTS:

2	8oz. bars fat free cream cheese
½ cup	Sugar
½ cup	Splenda
2	Eggs
½ cup	Pumpkin pie filling
1 tsp.	Cinnamon
Pinch	Nutmeg
Pinch	Cloves
2 cups	Graham cracker crumbs
¼ cup	Pumpkin pie filling (for crust)
2 tsp.	Vanilla

METHOD:

- Combine graham cracker crumbs with pumpkin pie filling.
- Make crust by pressing graham cracker mixture onto the sides and bottom of a spring-form pan.
- Mix cream cheese, sugar, vanilla, pumpkin, and spices with electric mixer on medium speed.
- Add eggs and mix until well blended.
- Pour batter into spring-form pan.
- Bake at 350° for 45 minutes or until center is set.

Serves: 12
Serving Size: 1 slice
Calories: 200
Fat: 5 gm.