

Creamy Pumpkin Spice Cheesecake

Ingredients:

1 teaspoon vanilla extract
2 (8 oz ea) packages softened cream cheese
1/2 cup sugar
2 eggs
Pinch of salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1/2 teaspoon cloves
1 (15 oz) can pumpkin, divided
1 tub frozen cranberry-orange sauce (10 oz), thawed and pureed
1 9-inch prepared graham cracker crust

Preparation:

Preheat oven to 350°F.

Beat vanilla, cream cheese, and sugar with electric mixer in large bowl until smooth and well blended (medium speed).

Add one egg at a time, beating well after each addition.

Add salt, spices, and continue beating until well blended.

Spread out approximately 3/4 cup pumpkin mixture evenly into crust.

Pour 1/3 cup cranberry sauce over the pumpkin mixture.

Top with remaining pumpkin mixture and cranberry sauce.

Take a knife and swirl the cranberry sauce into the pumpkin mixture without scraping the crust.

Bake 50 to 60 minutes.

Cool completely on a wire rack.

Refrigerate 2 hours or more before serving.

Serves 8.