



## Pumpkin Cheesecake

### **Ingredients:**

- 24 oz. nonfat cream cheese (bar-type)
- ¾ c. canned pumpkin
- 1 t vanilla extract
- ¾ c. egg substitute
- 2 T cornflake crumbs
- ½ c. sugar
- ½ t cinnamon
- ¼ t ground cloves
- 12 T Fat Free Whipped Topping

### **Directions:**

Preheat oven to 325 degrees. In large bowl, combine cream cheese, pumpkin, sugar and vanilla. Use electric mixer and beat at high speed until well blended. On low speed, beat in egg substitute and spices. Increase speed to high and continue to beat until well blended.

Use 9-inch pie pan coated with nonstick cooking spray. Add cornflake crumbs to the pan and shake lightly to coat bottom and sides with crumbs. Pour in cream cheese mixture. Bake at 325 degrees for 45 minutes until center is set but not firm. Cool on wire rack. Cool several hours before serving.

Note: top may crack. Serve with a dollop of whipped topping to hide cracks. **Serves 12**

### **Nutrition Facts Per Serving:**

|          |      |               |        |              |       |
|----------|------|---------------|--------|--------------|-------|
| Calories | 86   | Saturated Fat | 0 gm   | Carbohydrate | 14 gm |
| Fat      | 1 gm | Sodium        | 300 mg | Fiber        | 0 gm  |

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