Pumpkin Swirl Cheesecake

325 degrees

25 Ginger Snaps, finely crushed

1/2 cup finely chopped Pecans

1/4 cup butter, melted

4 (8 ounce) packages Cream Cheese, softened

1 cup sugar, divided

1 teaspoon vanilla

4 eggs

1 cup canned pumpkin

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

Dash of ground cloves

Mix ginger snap crumbs, pecans and butter; press firmly onto bottom and 1 inch up side of 9” spring form pan.

Beat cream cheese, 3/4 cup of the sugar and the vanilla with electric mixer until well blended. Add eggs, one at a time, mixing on low speed after each addition just until blended. Remove 1-1/2 cups of the batter; place in small bowl. Stir remaining 1/4 cup sugar, the pumpkin and spices into remaining batter. Spoon half of the pumpkin batter into crust; top with spoonfuls of half of the reserved plain batter. Repeat layers. Cut through batters with knife several times for marble effect.

Bake 55 min. or until center is almost set. Cool completely. Refrigerate 4 hours or overnight. Cut into 16 slices. Store leftover cheesecake in refrigerator.