

## **Cheesecake, Pumpkin #2**

Fine chop walnuts for crust

1/4 cup butter, melted  
3 packages (8 oz) cream cheese, softened  
1 cup sugar or sugar substitute  
1 tsp cinnamon  
1 tsp ginger  
1/2 tsp cloves  
1 can (16 oz) pumpkin  
4 eggs

Heat oven to 300.

Beat cream cheese, sugar, cinnamon, ginger & cloves in 4 quart bowl on med speed until smooth & fluffy.

Add pumpkin.

Beat in eggs, one at a time on low speed.

Pour over nuts.

Bake until firm, about 1 1/4 hours. Cool to room temp. Cover & refrigerate 3 hours.



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