



## Double Layer Pumpkin Cheesecake Pie

from: **Ram Guzman, CBS 11 News Editor**

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### INGREDIENTS

- ♦ 2 8-ounce packages cream cheese, softened
- ♦ 1/2 cup white sugar
- ♦ 1/2 teaspoon vanilla extract
- ♦ 2 eggs
- ♦ 1 9-inch prepared graham cracker crust
- ♦ 3/4 cup canned pumpkin puree
- ♦ 1 teaspoon pumpkin spice

### DIRECTIONS

Preheat the oven to 325 degrees.

In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust. Set aside.

Add pumpkin and pumpkin spice to the remaining batter and stir gently until well-blended. Carefully spread over the batter in the crust. Place pie on top of cookie sheet to avoid bending pie when removing from oven.

Bake in preheated oven for 40 to 60 minutes, or until center is almost set. Don't worry if there are a couple of cracks. When you refrigerate it, they will close up. Allow to cool, then refrigerate for 3 hours or overnight. Garnish with whipped topping before serving.