

# Pumpkin Marble Cheesecake

## **Crust:**

1 cup gingersnap cookie crumbs  
½ cup finely chopped pecans  
¼ cup butter, melted

## **Filling:**

2 pkgs (8 oz each) cream cheese, softened  
¾ c sugar (divided)  
3 eggs  
½ cup sour cream  
1 tsp vanilla  
2 T finely diced crystallized ginger  
1 tsp ground ginger  
1 cup canned pumpkin puree (unsweetened)  
¾ tsp ground cinnamon  
¼ tsp ground ginger

## **Prepare Crust:**

Combine and press into 9 inch springform pan and bake at 350° for 10 minutes. Let cool on rack.

## **Prepare Filling:**

Beat cream cheese with ½ cup sugar until fluffy. Beat in eggs one at a time. Beat in sour cream and vanilla.

Remove 1 ½ cup of cheese mixture and blend in diced ginger. Set aside.

To remaining cheese mixture, blend remaining ¼ cup sugar, pumpkin, cinnamon, ginger, nutmeg and pour over crust.

Using large spoonfuls of light colored mixture, drop onto pumpkin mixture and swirl in through pumpkin mixture with a knife. Be careful not to cut into crust.

Place pan in larger pan containing boiling water to come up 1-inch on side of pan. Bake at 350° for 50 minutes or until puffed and no longer shiny. Quickly run a knife around the edge of the cheesecake. Let cool in oven 1 hour.

Remove from water. Let cool completely on rack. Refrigerate at least 8 hours, then release from pan.