

Pumpkin cheesecake Submitted by Janet Tafuro

CRUST

- 1 1/2 cups graham cracker crumbs
- 1/3 cup butter or margarine, melted
- 1/4 cup granulated sugar

CHEESECAKE

- 3 packages (8 oz. *each*) cream cheese, softened
- 1 cup granulated sugar
- 1/4 cup packed light brown sugar
- 2 large eggs
- 1 can (15 oz.) LIBBY'S® 100% Pure Pumpkin
- 2/3 cup (5 fl.-oz can) NESTLÉ® CARNATION® Evaporated Milk
- 2 tablespoons cornstarch
- 1 1/4 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg

TOPPING

- 1 container (16 oz.) sour cream, at room temperature
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract

Directions

PREHEAT oven to 350° F.

FOR CRUST:

COMBINE graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom and 1 inch up side of 9-inch springform pan. Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

FOR CHEESECAKE:

BEAT cream cheese, granulated sugar and brown sugar in large mixer bowl until fluffy. Beat in eggs, pumpkin and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust.

BAKE for 55 to 60 minutes or until edge is set but center still moves slightly.

FOR TOPPING:

COMBINE sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over surface of warm cheesecake. Bake for 5 minutes. Cool on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan.