



## Pumpkin Cheesecake

### INGREDIENTS:

2	8oz. bars fat free cream cheese
½ cup	Granulated sugar
½ cup	Splenda
2	Eggs
½ cup	Pumpkin pie filling
1 tsp	Cinnamon
Pinch	Nutmeg
Pinch	Cloves
2 cups	Graham cracker crumbs
¼ cup	Pumpkin pie filling (for crust)
2 tsp	Vanilla

### PREPARATION:

- Combine graham cracker crumbs with pumpkin pie filling.
- Make crust by pressing graham cracker mixture onto the sides and bottom of a spring-form pan.
- Mix cream cheese, sugar, vanilla, pumpkin, and spices with electric mixer on medium speed.
- Add eggs and mix until well blended.
- Pour batter into spring-form pan.
- Bake at 350° for 45 minutes or until center is set.

<b>Number of servings:</b>	<b>12 slices</b>
<b>Serving Size:</b>	<b>1 slice</b>
<b>Calories:</b>	<b>200</b>
<b>Fat Grams:</b>	<b>5 grams</b>

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14 VALENCIA ROAD HILTON HEAD ISLAND, SC 29928 // 800.292.2440 // HHHEALTH.COM