



Pumpkin Chocolate Swirl Cheesecake

Prep: 40 minutes

Bake: 1 hour 20 minutes • Serves: 12

Crust

Piggly Wiggly® nonstick cooking spray

- 1½ cups finely ground cream-filled chocolate sandwich cookies (about 18 cookies)
- 5 tablespoons **Piggly Wiggly® unsalted butter**, melted
- 1 tablespoon **Piggly Wiggly® granulated sugar**

Filling

- 3 packages (8 ounces each) **Piggly Wiggly® cream cheese**, softened
- 1 cup **Piggly Wiggly® granulated sugar**
- 1 cup 100% pure pumpkin
- 1½ teaspoons pumpkin pie spice
- 1½ teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- ¼ teaspoon **Piggly Wiggly® salt**
- 6 tablespoons **Piggly Wiggly® sour cream**
- 5 large **Piggly Wiggly® eggs**, room temperature
- 1⅓ cups **Piggly Wiggly® heavy cream**
- ½ cup plus 2 tablespoons chopped bittersweet chocolate

1. Prepare Crust: Adjust oven rack to middle position; preheat oven to 350°. Wrap exterior of 9-inch springform pan, including base, in double layer of aluminum foil; spray pan with nonstick cooking spray.

2. In small bowl, combine cookie crumbs, butter and sugar; press firmly onto bottom and 1-inch up sides of prepared pan. Place on 17 x 12-inch rimmed baking pan; bake 8 minutes or until firm. Remove springform pan from baking pan; let cool. Fill baking pan in oven halfway with water; close oven.

3. Prepare Filling: In large bowl, with mixer on medium speed, beat cream cheese 4 minutes or just until smooth; scrape down sides of bowl with rubber spatula. Add sugar and beat 2 minutes or until combined; scrape bowl. Add pumpkin, pumpkin pie spice, vanilla extract, cinnamon and salt; beat on medium-low speed 1 minute or until combined. Add sour cream and beat 2 minutes or until combined; scrape bowl. Add eggs, 1 at a time, beating 30 seconds after each addition; scrape bowl. Add 1 cup cream; beat on low speed 1 minute or until combined.

4. In small saucepot, heat remaining ⅓ cup cream over medium heat 1 minute or until tiny bubbles appear around sides of pan and cream steams but is not boiling (about 185°); remove from heat and add chocolate. Let stand 2 minutes; whisk until combined. Stir 1 cup pumpkin mixture into chocolate mixture until well combined.

5. Pour remaining pumpkin mixture into Crust. Using a tablespoon, drop heaping dollops of pumpkin-chocolate mixture over top of pumpkin mixture (some mixture may sink). With a wooden skewer or toothpick, swirl pumpkin-chocolate mixture into pumpkin mixture to create a marbled effect.

6. Carefully place springform pan in center of water-filled baking pan in oven. Bake 1 hour 20 minutes or until edges of cheesecake are set and center jiggles, rotating cheesecake halfway through baking time.

7. Remove foil from pan; cool on wire rack 1 hour, then refrigerate 3 hours or until cold. Cover and refrigerate overnight. Run small, sharp knife around edge of cheesecake to loosen; remove outer ring of pan. Cut cheesecake into slices to serve.

*Approximate nutritional values per serving:
578 Calories, 45g Fat (25g Saturated), 181mg Cholesterol,
333mg Sodium, 41g Carbohydrates, 0g Fiber, 9g Protein*