

Pumpkin Cheesecake



Ingredients

- 1.25 cup graham cracker crumbs
- 1/4 cup sugar
- 3 tablespoons melted oleo
- 3 8oz. pkgs. cream cheese, softened
- 3/4 cup brown sugar
- 5 eggs
- 1/4 cup milk or cream
- 16oz. can pumpkin
- 1.5 teaspoon pumpkin pie spice

Topping

- 3 tablespoons margarine, softened
- 3/4 cup brown sugar
- 1/2 cup chopped pecans

Directions

- 1.** Mix graham cracker crumbs, sugar and 3 tablespoons melted margarine, then press in bottom of a spring form pan.
- 2.** In large mixing bowl, soften cream cheese, add sugar until smooth. Add milk, pumpkin and spice until blended.
- 3.** Pour over crust and bake at 325 for 1 hour and 30 minutes.
- 4.** Topping: Mix margarine, sugar and chopped pecans. Sprinkle over hot cake when done. Return to oven for about 15 minutes.