



### Marbled Pumpkin Cheesecake- Serve: 12-16

#### Ingredients:

##### *Crust:*

1-1/4 cups graham cracker crumbs  
1/4 cup (1/2 stick) butter or margarine, melted  
2 tablespoons granulated sugar  
2 cups (12 oz. package) NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Mini Morsels, divided

##### *Cheesecake:*

3 packages (8 oz. each) cream cheese, softened  
1 cup granulated sugar  
1/4 cup packed brown sugar  
1-3/4 cups (15 oz. can) solid pack pumpkin  
4 large eggs  
1/2 cup NESTLÉ CARNATION Evaporated Milk  
2 tablespoons cornstarch  
3/4 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg



#### Directions:

- Preheat oven to 325°. Grease a 9-inch spring form pan. Combine graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom of prepared pan. Sprinkle with 1-1/3 cups morsels.
- Microwave remaining morsels in medium, microwave-safe bowl on high (100%) power for 45 seconds; stir.
- Microwave at additional 10-20 second intervals, stirring until smooth; cool to room temperature.
- Beat cream cheese, granulated sugar and brown sugar until smooth; beat in pumpkin.
- Beat in eggs, evaporated milk, cornstarch, cinnamon and nutmeg.
- Remove 1 cup pumpkin mixture; stir into melted chocolate. Pour remaining pumpkin mixture into crust.
- Spoon chocolate-pumpkin mixture over top; swirl.
- Bake for 1 hour. Turn oven off; allow cheesecake to stand in oven for 30 minutes
- Remove from oven; run knife around edge of cheesecake.
- Refrigerate immediately for 2-3 hours or until firm. Remove side of pan.
- Garnish as desired.