



Orange Swirled Pumpkin Pie Cheesecake with Chocolate Crust
Chocolate crusted pumpkin cheesecake swirls with hints of orange flavor

- 2 cups finely crushed chocolate graham crackers
 - 1-1/2 Tablespoons granulated sugar
 - 1/2 cup butter, melted
 - 2 (8 ounce) packages cream cheese, softened
 - 1 cup granulated sugar, divided
 - 1/2 Tablespoon pure vanilla
 - 3 eggs, room temperature
 - 1 teaspoon grated orange peel
 - 1 teaspoon Grand Marnier liqueur, optional
 - 1 cup canned pumpkin
 - 1 teaspoon pumpkin pie spice
- Garnish:** Mandarin orange, herb leaves, dollops of whipped cream

Before Starting: Preheat oven to 350 degrees F.

Prepare Crust: In a bowl, combine crushed chocolate graham crackers and sugar. Stir in melted butter to coat crumbs. Press crumb mixture into bottom of a 9-inch springform pan; place in refrigerator while preparing filling.

Mix Basic Cream Cheese Filling: In a large mixing bowl, soften cream cheese, add 3/4 cup sugar and vanilla, beat on medium high until smooth. Add eggs, one at a time, beating on low, just until combined.

Prepare Orange Swirl-In Filling: Remove 1 cup filling to a small bowl, stir in orange peel and liqueur. Set aside.

Mix Basic Cream Cheese Filling with Pumpkin: Whisk in the remaining 1/4 cup granulated sugar, pumpkin, and pumpkin pie spice. Spread pumpkin filling over the prepared chocolate crust. With a spoon, drop orange flavored filling onto pumpkin filling. Use a butter knife or spoon handle to swirl batters and form a marbled pattern.

Bake and Cool Cheesecake: Place pan on a baking sheet. Bake 40 to 45 minutes – 150 degrees F internal temperature or until 2-1/2-inch area around the outside edge appears set when gently shaken. Cool in pan on a wire rack 15 minutes. Using a thin metal spatula, loosen cheesecake sides and crust; cool 30 minutes. Remove sides of pan, cool 1 hour or until completely cool. Chill at least 4 hours.

To Serve: Garnish with mandarin oranges and/or with dollops of whipped cream as desired. Serves 12

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About the Recipe: This rich, creamy pumpkin pie cheesecake with refreshing orange swirls bakes in a crunchy chocolate graham cracker crust and is so creamy that it melts in your mouth. Garnish the dessert with juicy mandarin oranges or serve with dollops of whipped cream. Have fun and whisk up a new flavor blend for the holidays or a special dinner party.