

Fluffy Pumpkin Cheesecake Pie

submitted by Janie Hiatt-Bullard *(served at one of the 440 guide classes)*

- 2 packages (8 oz each) Phil Cream Cheese
- 2/3 cup sugar
- 2 teaspoons pumpkin pie spice
- 2 eggs
- 1 (15 oz) can pumpkin

- 1 Keebler (ready crust) Extra Serving Size

In a large mixing bowl beat cream cheese on medium speed of electric mixer until fluffy.

Add sugar and spice. Beat until combined.

Add eggs, one at a time, mixing until just combined after each additional.

Stir in pumpkin.

Pour into crust.

Bake at 350 degrees for 35 to 40 minutes or until center is almost set.

Cool for 1 hour on wire rack.

Refrigerate at least 3 hours.

Garnish as desired. Store in refrigerator *(I used real whipping cream, of course!)*

Enjoy !!

Yield: 10 Servings.