



## Pumpkin Pecan Cheese Pie

You will be delighted at the nutty taste of the pecans mixed with rich pumpkin.

Preheat the oven to 325°F

Serves 6 to 8

1 10-inch	graham cracker crust	1/2 tbsp	pure vanilla extract
1 pound	cream cheese, softened	1 tsp	ground cinnamon
3/4 cup	granulated sugar	1/2 tsp	ground nutmeg
2 large	eggs	1/4 tsp	ground allspice
1/3 cup	all-purpose flour	1/4 tsp	ground cloves
1/2 cup	solid pumpkin	1/4 cup	toasted pecans, chopped

1. In a large mixing bowl, beat the cream cheese, sour cream and sugar on medium high for 5 minutes.
2. Add the eggs, one at a time, beating after each addition. Add the flour, pumpkin, vanilla, cinnamon, nutmeg, allspice, cloves and pecans mixing until blended.
3. Pour the batter over the prepared pie crust, smoothing it out to touch the sides of the pie pan. Bake in preheated oven for 28 to 35 minutes or until it starts to pull away from the sides of the pan, but is still a bit loose in the center and looks puffy. Cool on a rack for 2 hours before decorating or serving.

Tip: Look for solid pack pumpkin when purchasing canned pumpkin. Stay clear of the pumpkin pie filling.