



Pumpkin-Maple Crustless Cheesecake

Makes 12 servings

Calories 130

Prep Time 15 minutes

Total Time 6 hours

Made with Splenda® Brown Sugar Blend

Ingredients

- 3 (8-ounce) packages nonfat cream cheese, softened
- 1 ½ teaspoons ground cinnamon
- ⅓ cup Splenda® Brown Sugar Blend
- 1 teaspoon ground ginger
- 3 large eggs
- 1 teaspoon imitation maple or rum flavoring
- 1 (15-ounce) can pumpkin puree
- 1 teaspoon vanilla extract
- ½ cup lowfat maple or vanilla yogurt
- ¼ cup thinly sliced crystallized ginger, for garnish
- 2 tablespoons all-purpose flour

Instructions

1. Preheat oven to 350°F. Spray the bottom and sides of a 9” springform pan with cooking spray.
2. In a bowl using an electric mixer, beat cream cheese and Splenda Brown Sugar Blend until smooth. Beat in eggs one at a time.
3. Add pumpkin, yogurt, flour, cinnamon, ginger, maple flavoring, and vanilla extract; mix until smooth and thoroughly combined.
4. Pour filling into prepared pan. Bake until outer edge of cheesecake is puffy and center is slightly wobbly, about 1 hour and 10 minutes.
5. Remove from oven and run a thin metal spatula around the cheesecake to loosen; do not remove ring. Let stand at room temperature 30 minutes. Refrigerate warm cake, uncovered, until cold. Then cover with foil and refrigerate at least 4 hours.
6. Remove 1 hour before serving. When ready to serve, carefully remove ring. Use a wet knife to cut into 12 wedges (wipe knife clean between cuts). Garnish with crystallized ginger, if desired.

Nutrition Info Per Serving

Serving Size: 1 slice (1/12 cheesecake)

Calories	130	Total Carbs	16g
Total Fat	2.5g	Dietary Fiber	1g
Saturated Fat	1g	Sugars	7g
Cholesterol	60mg	Protein	11g
Sodium	420mg		