



## Marbled Pumpkin Cheesecake

16 servings

This takes some extra time to make but it is well worth the effort!

### Crust

- 1 cup gingersnap cookie crumbs, (about 20 cookies)
- 1 tablespoon canola oil

### Filling

- 20 ounces low-fat cottage cheese, (2 ½ cups)
- 12 ounces reduced-fat cream cheese, (1 ½ cups), softened
- 1 cup sugar
- 5 tablespoons cornstarch, divided
- 1 large egg
- 2 large egg whites
- 8 ounces reduced-fat sour cream, (1 cup)
- 1 ½ teaspoons vanilla extract
- 1 teaspoon lemon juice
- ¾ cup unseasoned pumpkin puree
- 3 tablespoons brown sugar
- 2 tablespoons unsulfured molasses
- 1 teaspoon each ground cinnamon and ground ginger
- ½ teaspoon nutmeg
- ⅛ teaspoon ground cloves

1. Preheat oven to 325°F. Coat a 9" springform pan with cooking spray. Wrap the outside bottom of the pan with a double thickness of foil.
2. Combine crumbs and oil in a bowl. Press into the bottom of the pan.
3. Puree cottage cheese in a food processor till very smooth; scrape down the sides of the workbowl once or twice. Add cream cheese, sugar and 4 Tbsp. cornstarch; process till smooth. Add egg, egg whites, sour cream, and vanilla; blend well. Put 3 ½ cups of batter into a separate bowl; stir in lemon juice. To remaining filling, add pumpkin, brown sugar, molasses, spices and remaining 1 Tbsp. cornstarch; blend well.
4. Pour about 1 cup of vanilla filling into center of crust. Then pour about 1 cup of pumpkin filling into center of vanilla filling. Alternate remaining fillings in the same manner; concentric circles will form as they spread. Gently swirl a knife or skewer through the fillings.

5. Place the cheesecake in a roasting pan and pour in enough boiling water to come  $\frac{1}{2}$  inch up the side of the springform pan.
6. Bake cheesecake till edges are set but center still jiggles, about 1 hour to 1 hour 20 minutes. Start checking at 1 hour. When done, turn off oven.
7. Coat a knife with cooking spray; run it around edge of cake. Let stand in oven, with the door ajar, for 1 hour. Transfer from water bath to a wire rack; remove foil. Let cool to room temperature. Refrigerate.

adapted from [www.eatingwell.com](http://www.eatingwell.com)

**Nutritional information:**

Calories: 221

Carbohydrate: 30g

Total Fat: 6g

Dietary Fiber: 1g

Saturated Fat: 3g

Protein: 9g

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