

Creamy Pumpkin Cheesecake Pie

(Melissa's)

This creamy, pumpkin dessert is sure to please all your guests!

Ingredients:

- ***1 cont. Honey & Vanilla Greek yogurt (or 2- 8oz cream cheese)***
- ***1/2 cup Honey (or sugar)***
- ***1/2 tsp. vanilla***
- ***2 eggs***
- ***1/2 cup pure pumpkin***
- ***1 tsp. pumpkin pie spice***

Steps:

- 1. Beat Greek yogurt, add honey, and vanilla until blended.**
- 2. Add eggs, one at a time beating well after each addition.**
- 3. Remove 1 cup of batter and spread in the crust. Set aside.**
- 4. Fold pumpkin & pumpkin pie spice into the remaining batter.
Carefully spread over the batter in the crust.**
- 5. Bake for 45 minutes at 325° or until center is not quite set.**
- 6. Cool & refrigerate at least 3 hours preferably overnight.**
- 7. Just before serving, whip 1 cup of raw cream until stiff.**
- 8. Sweeten with stevia (or sugar) to taste and add 1/2 tsp vanilla.**
- 9. Decorate your pumpkin pie with the whipped cream and then
sprinkle lightly with cinnamon. Serves 8.**

Enjoy!! 😊