



# Pumpkin Swirl Cheesecake

## INGREDIENTS

2 (11.2-oz.) pkg. Hy-Vee no-bake original real cheesecake mix  
1/3 cup Hy-Vee granulated sugar  
2/3 cup Hy-Vee unsalted butter, melted  
1 1/4 cups Hy-Vee 2% reduced-fat milk, divided  
1 cup Hy-Vee sour cream, divided  
3/4 cup canned pumpkin pie mix  
Hy-Vee frozen whipped topping, thawed  
Hy-Vee caramel flavored syrup, for garnish  
pumpkin pie spice, for garnish

## PREPARATION

- 1** Line the bottom of a 9-inch-round springform pan with parchment paper. Lightly spray bottom and side of pan with nonstick spray. Combine graham cracker crumbs with sugar and melted butter. Press mixture in bottom and halfway up the side of prepared pan; set aside.
- 2** Combine 1 cup milk, 1/2 cup sour cream, and 1 cheesecake filling in a medium bowl. Beat with an electric mixer for 3 minutes; set aside.
- 3** Combine 1/2 cup sour cream, 1/4 cup milk, pumpkin, and remaining cheesecake filling in another medium bowl. Beat with an electric mixer for 3 minutes. Alternatively, drop large spoonfuls of cheesecake mixture into prepared crust. Gently swirl using a wooden skewer. Chill 1 hour.
- 4** To serve, top with thawed whipped topping and drizzle with caramel syrup. If desired, sprinkle with pumpkin pie spice. Store, covered, in refrigerator.

## NUTRITION FACTS

Calories: 410  
Total Fat: 20g  
Saturated Fat: 12g  
Trans Fat: 0g  
Cholesterol: 40mg

Sodium: 370mg  
Carbohydrates: 53g  
Fiber: 0g  
Sugar: 37g  
Protein: 4g