

PAULA'S PUMPKIN CHEESECAKE

No tricks—this cheesecake is a real treat!

Serves 8

1/8 Pie Per Serving



Ingredients:

- 1 1/4 cups graham cracker crumbs
- 1/3 cup unsalted margarine, melted
- 8 oz cream cheese, softened
- 1/2 cup pumpkin
- 17 packets sugar substitute
- 2 eggs or 1/2 cup low-cholesterol egg substitute
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 12 packets sugar substitute
- 1 cup water
- 2 drops red food coloring
- 1 tablespoon cornstarch
- 2 teaspoons lemon juice
- 2 cups fresh cranberries

Directions:

- In a small bowl, combine graham cracker crumbs and margarine
- Press into bottom and sides of a 9-inch glass pie plate
- In a glass bowl, combine cream cheese, pumpkin, 16 packets sugar substitute, eggs or egg substitute, vanilla, cinnamon and nutmeg. Beat until smooth
- Microwave on high for 3 to 5 minutes until hot but not set. Stir frequently
- Pour into pie shell. Microwave on high for 5 to 7 minutes or until knife inserted in center comes out clean
- Sprinkle one packet of sugar substitute over top
- To make topping, mix remaining ingredients except berries in a 1-quart glass container. Stir well
- Cover with plastic wrap and microwave on high for 3 to 4 minutes, stirring often, until thick
- Add berries and microwave on high for 3 to 4 minutes longer or until skins pop. Pour over pie. Chill

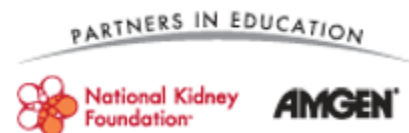
Analysis (per serving):

Calories 220
Carbohydrates 11 g.
Protein 4 g.
Fat 18 g.
Sodium 176 mg.
Potassium 141 mg.
Phosphorus 58 mg.

Renal and Renal Diabetic Exchanges:

1 Medium-Potassium Fruit
3 Fat

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