

## Crustless Pumpkin Cheesecake

### Ingredients:

14oz **Neufchâtel** cheese, softened  
1/3 c brown splenda  
1/3 c splenda  
3 eggs  
1 c pumpkin  
1/2 teaspoon salt  
2 tablespoons flour  
1 teaspoon cinnamon  
3/4 teaspoon nutmeg  
1/2 teaspoon ginger

### Directions:

Preheat oven to 350. Line 8x8 glass pan with parchment paper. Fill 11x13 pan about half way full of water and put on bottom rack of oven.

Whip neufchatel cheese until smooth and creamy. Slowly add sugars until well blended into cheese. Add eggs and pumpkin. In small bowl, mix remaining dry ingredients then slowly add to wet mixture. Mix with electric mixer on low speed for 2 minutes. Pour mix into lined pan and bake for 40 minutes with pan of water still in the oven. Cheesecake will still have movement in the center when it's done. Allow to cool about 20 minutes on the countertop. Using a butterknife, slowly pull cheesecake away from the side of the pan and cover with plastic wrap. Refrigerate until fully cooled. Can be served alone or topped with chocolate chips, whipped cream or chocolate syrup.