**Chocolate-Pumpkin Swirl Cheesecake**

Courtesy of Phyllis Frucht

Graham Cracker Crust

1 cup graham crackers, crushed

3 tablespoons butter, melted

2 tablespoons sugar

Filling

3 oz bittersweet chocolate, melted

1 pound cream cheese, at room temperature

1/3 cup sugar

3 eggs

½ cup sour cream

1 ¼ cups canned pumpkin

½ teaspoon ground ginger

¼ teaspoon ground cloves

1 teaspoon cinnamon

1/3 cup packed brown sugar

1 teaspoon vanilla extract

For the crust: Mix together the crumbs, butter, and sugar. Pat into the bottom and partly up the sides of a greased 9” spring form pan. Refrigerate while you prepare the filling.

For the filling: Beat the cream cheese with the sugar until well blended. Add eggs, sour cream, and vanilla and mix until smooth. Save ¾ cup of the cheese mixture and stir it into the melted chocolate. Add the pumpkin, spices, and brown sugar to the remaining batter, and beat well. Pour the pumpkin batter over the prepared crust. Spoon chocolate mixture over the filling in small blobs. Gently swirl the chocolate into the pumpkin filling with a fork or knife to marble it.

Bake in a preheated 350 degree oven until the sides are set, and the center remains soft, about 45 minutes. Turn off the oven, and let the cheesecake cool, with the oven door slightly ajar.

Refrigerate at least 4 hours. To serve, remove pan sides, and cut into wedges.