

Layered Pumpkin Cheesecake

2 packages (8 oz. each) light cream cheese, softened
1/2 cup Splenda
1/2 tsp. vanilla extract
1/2 cup egg substitute
1/2 cup canned pumpkin puree
1/2 tsp. ground cinnamon
1/2 tsp. apple pie spice
1 cup Cool Whip Light

Preheat oven to 325 F. In large bowl combine softened cream cheese, Splenda, and vanilla. Beat with electric mixer until smooth. Blend in egg substitute. Spray the bottom of a glass baking dish sparingly with non-stick spray and spread one cup of batter into the bottom.

Add pumpkin and spices to remaining batter and stir until blended. Carefully spread pumpkin layer over first layer. Bake for 35-45 minutes until center is almost set. Allow to cool and then chill for several hours or overnight. Serve with a dollop of Cool Whip Light. Makes 8 servings.

Nutrition information per serving: 168 calories, 5 grams protein, 10 grams fat, 9 grams carbohydrate, 286 mg sodium.