

Pumpkin Cheese Pie

1 ½ cups graham cracker crumbs	¼ teaspoon vanilla
½ teaspoon pumpkin pie spice	1 teaspoon grated lemon rind
1/3 cup melted butter or margarine	3 eggs
12 oz. cream cheese- light ok	1 cup cooked or canned pumpkin
¼ cup brown sugar	¾ cup sour cream –light ok
2 Tablespoons flour	1 tablespoon sugar or splenda
1 teaspoon pumpkin pie spice	¼ teaspoon vanilla

Combine graham cracker crumbs, ½ teaspoon pumpkin pie spice and butter to make a crumb mixture. Press into 9" pie pan and set aside. In mixer combine cream cheese and brown sugar. Add flour, 1 teaspoon pumpkin pie spice, lemon rind, and ¼ teaspoon vanilla. Mix well. Add eggs one at a time and beat well after each addition. Stir in pumpkin. Pour into crust. Bake in 325 degree oven for 40 minutes or until set in the center. Combine sour cream, sugar, and ¼ teaspoon vanilla. Spread over baked cheesecake and let cool on rack 1 hour. Cover and refrigerate at least 3 hours before serving. Serves 10 (May be frozen and thawed in refrigerator.)