

Pumpkin Pecan Cheesecake



Ingredients:

- 1/2 cup chopped pecans
- 1/4 cup packed brown sugar
- 2 tbsp butter, softened
- 1 8oz. package cream cheese, softened
- 2 eggs
- 3/4 cup Jackie's Pumpkin Butter Jam
- 1/3 cup brown sugar
- 1 9 inch prepared graham cracker crust.

Instructions:

Combine pecans and 1/4 cup brown sugar. Cut in butter or margarine with a pastry blender until mixture is crumbly. Set aside.

Beat cream cheese at high speed with an electric mixer until smooth. Add 1/3 cup brown sugar, beat well. Add eggs one at a time, beating well after each addition. Stir in Jackie's Pumpkin Butter Jam.

Pour mixture into crust. Bake at 350 for 40 minutes.

Sprinkle pecan mixture over pie. Bake for 5 additional minutes, or until butter or margarine and sugar melt. Cool on a wire rack.

Cover, and chill for at least 4 hours.

Jackie's Jams