

Pumpkin Cheesecake Pie with Oreo Crust

First- make the Oreo crust:

Crush 25 Oreos (with the filling) in a food processor. Place crumbs in a large bowl and use a fork to stir in 5 tablespoons melted butter. Press into the bottom and up the sides of an 8" pie plate. Bake at 350 degrees for 8 minutes. Allow to cool.

Now make the filling. You will need:

- 1 cup sugar
- 3 tablespoons flour
- 1 8 oz package + another 3 oz of cream cheese, softened
- 1 teaspoon cinnamon
- 1/4 teaspoon EACH ground nutmeg, ginger, and cloves
- 1/2 tablespoon orange zest
- 3 eggs
- 1 can (15 oz) plain pumpkin
- 1 tablespoon milk
- 3 tablespoons miniature chocolate chips

Preheat oven to 375 degrees.

In a large bowl, beat sugar, flour and cream with electric mixer until smooth. Reserve 1/2 cup of mixture in a small bowl. To the remaining cream cheese mixture (in the large bowl,) add spices, orange zest, eggs and pumpkin. Beat on medium speed, scraping bowl frequently, until smooth and well combined.

Mix the reserved cream cheese mixture with milk.

Pour the pumpkin mixture into the Oreo crust. (Be careful not to over-fill the pie plate- I had a little leftover which I poured into a greased ramekin- that made an extra little serving for me later in the week!) Spoon the cream cheese mixture over the pumpkin mixture and swirl slightly with a knife. Sprinkle with chocolate chips.

Bake for 40-45 minutes until center is set. Cool on rack for 30 minutes, then cover loosely and refrigerate at least 4 hours before serving.

Serve with whipped cream.

