

Pumpkin Cheesecake Pie

Ingredients:

- Store bought ready pie crusts
- 3, 8 oz. cream cheese, softened
- 3 eggs
- 1/4 cup sour cream
- 3/4 cup sugar
- 5 Tbs pure pumpkin
- 1 tsp. vanilla
- 1 1/2 Tbs corn starch
- 2 Tbs pumpkin pie spice
- pecans (optional)

Preheat oven to 350 degrees. Line 2 pie pans with crust. Bake for 10 minutes and let cool. In a large mixing bowl, combine the cream cheese, eggs, sour cream, and sugar. Then add the rest of the ingredients. Divide batter evenly among the 2 pie pans. Top with pecans, if desired. Before baking, rim the edges of the pies with aluminum foil so crust does not burn. Bake for 30 minutes. After 30 minutes, shut off the oven but leave the pies in for another 30 minutes. Let cool and refrigerate. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Let us give thanks for the blessings we receive.
Especially pies." - Anonymous***