Pumpkin Chocolate Cheesecake Bars

Crust                                                              Filling

2 ½ cups graham cracker crumbs            16 ounces cream cheese

½ cup sugar                                                   3 eggs

2/3 cup butter, melted                              1 cup pumpkin

                                                                       ½ t. pumpkin pie spice

Topping                                                         ½ teaspoon vanilla

1 ¼ cups sour cream                                   ¼ teaspoon salt

¼ cup sugar                                                   6 ounces chocolate

grated nutmeg                                             2 Tablespoons butter

                                                                       1 3/4 cups sugar

Combine crust ingredients and press into a greased 9x13 pan.

Cream sugar and cream cheese.

Add eggs, one at a time.

Stir in pumpkin, spice, salt and vanilla.

Pour 1 ¼ cups filling into a bowl to save.  Melt chocolate and butter.

Stir in 1 ¼ cups reserved filling.

Spread over crust.

Bake 15 minutes at 325.

Pour pumpkin filling over chocolate layer.  Bake 40-50 minutes longer.

Remove from oven and cool 30 minutes.

Combine sour cream and sugar.

Cover and let stand at room temperature.  Spread on bars.

Sprinkle with nutmeg.