



Almost-Famous Pumpkin Cheesecake

 Vegetarian

READY IN



715 min.

SERVINGS



12

CALORIES



722 kcal

DESSERT

Ingredients

- ☐ 15 ounce pumpkin pure canned
- ☐ 2 pounds cream cheese at room temperature
- ☐ 6 large eggs lightly beaten at room temperature
- ☐ 2.5 cups graham cracker crumbs
- ☐ 2.5 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 1 teaspoon ground ginger
- ☐ 0.3 cup pecans toasted roughly chopped

- ☐ 12 servings salt
- ☐ 0.3 cup cup heavy whipping cream sour
- ☐ 2.8 cups sugar
- ☐ 2 cups whipped cream sweetened
- ☐ 12 tablespoons butter unsalted melted
- ☐ 1 tablespoon vanilla extract

Equipment

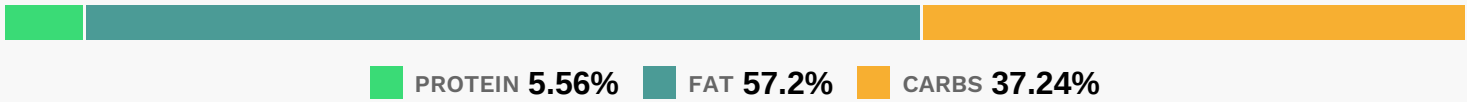
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ pot
- ☐ blender
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Position a rack in the center of the oven and preheat to 325 degrees Fahrenheit.
- ☐ Brush a 10-inch springform pan with some of the butter. Stir the remaining butter with the crumbs, 1/4 cup of the sugar and a pinch of salt in a bowl. Press the crumb mixture into the bottom and up the sides of the pan, packing it tightly and evenly.
- ☐ Bake until golden brown, 15 to 20 minutes. Cool on a rack, then wrap the outside of the springform pan with foil and place in a roasting pan.
- ☐ Bring a medium pot of water to a boil. Meanwhile, beat the cream cheese with a mixer until smooth.
- ☐ Add the remaining 2 1/2 cups sugar and beat until just light, scraping down the sides of the bowl and beaters as needed. Beat in the sour cream, then add the pumpkin, eggs, vanilla, 1 teaspoon salt and the spices and beat until just combined.
- ☐ Pour into the cooled crust.

- ☐
- Gently place the roasting pan in the oven (don't pull the rack out) and pour the boiling water into the roasting pan until it comes about halfway up the side of the springform pan.
- ☐
- Bake until the outside of the cheesecake sets but the center is still loose, about 1 hour 45 minutes. Turn off the oven and open the door briefly to let out some heat. Leave the cheesecake in the oven for 1 more hour, then carefully remove from the roasting pan and cool on a rack. Run a knife around the edges, cover and refrigerate at least 8 hours or overnight.
- ☐
- Bring the cheesecake to room temperature 30 minutes before serving. Unlock and remove the springform ring. To finish, place a dollop of the whipped cream on each slice and sprinkle with the toasted pecans.
- ☐
- Photograph by Ellie Miller

Nutrition Facts



Properties

Glycemic Index:20.09, Glycemic Load:43.26, Inflammation Score:-10, Nutrition Score:13.80565210529%

Flavonoids

Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg, Delphinidin: 0.2mg Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg, Catechin: 0.2mg Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg

Nutrients (% of daily need)

Calories: 722.44kcal (36.12%), Fat: 46.88g (72.13%), Saturated Fat: 25.61g (160.09%), Carbohydrates: 68.69g (22.9%), Net Carbohydrates: 66.54g (24.2%), Sugar: 55.1g (61.23%), Cholesterol: 209.88mg (69.96%), Sodium: 588.35mg (25.58%), Alcohol: 0.37g (100%), Alcohol %: 0.2% (100%), Protein: 10.26g (20.51%), Vitamin A: 7116.43IU (142.33%), Vitamin B2: 0.38mg (22.5%), Selenium: 15.26µg (21.81%), Phosphorus: 202.32mg (20.23%), Manganese: 0.35mg (17.56%), Calcium: 135.92mg (13.59%), Vitamin E: 1.75mg (11.65%), Iron: 1.92mg (10.64%), Vitamin B5: 1.04mg (10.45%), Zinc: 1.31mg (8.74%), Fiber: 2.15g (8.58%), Magnesium: 34.32mg (8.58%), Vitamin K: 8.86µg (8.44%), Folate: 32.53µg (8.13%), Potassium: 280.57mg (8.02%), Vitamin B12: 0.45µg (7.53%), Vitamin B6: 0.14mg (6.83%), Vitamin B1: 0.1mg (6.64%), Copper: 0.12mg (5.92%), Vitamin D: 0.75µg (5%), Vitamin B3: 0.96mg (4.78%), Vitamin C: 1.58mg (1.91%)