



## Bourbon Pumpkin Cheesecake



Vegetarian



Popular

READY IN



45 min.

SERVINGS



14

CALORIES



398 kcal

DESSERT

### Ingredients

- ☐ 1 tablespoon bourbon liqueur
- ☐ 1.5 teaspoons cinnamon
- ☐ 1 tablespoon cornstarch
- ☐ 24 ounce cream cheese at room temperature
- ☐ 3 large eggs
- ☐ 0.8 cup graham cracker crumbs (from five)
- ☐ 2 tablespoons granulated sugar
- ☐ 0.5 teaspoon ground ginger

- ☐ 2 tablespoons heavy cream
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.5 teaspoon nutmeg freshly grated
- ☐ 1 halves garnish: pecan
- ☐ 1.8 ounces pecans finely chopped
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups solid-pack pumpkin canned
- ☐ 20 ounces cup heavy whipping cream sour
- ☐ 0.3 cup butter unsalted cooled melted
- ☐ 1 teaspoon vanilla

## Equipment

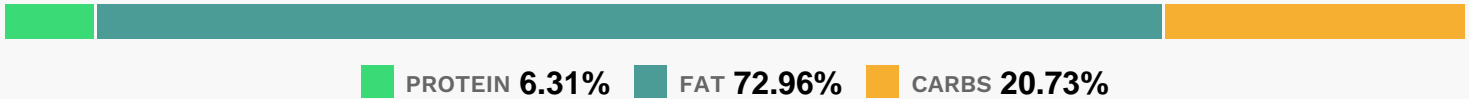
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ hand mixer
- ☐ springform pan

## Directions

- ☐ Invert bottom of a 9-inch springform pan (to create flat bottom, which will make it easier to remove cake from pan), then lock on side and butter pan.
- ☐ Stir together crumbs, pecans, sugars, and butter in a bowl until combined well. Press crumb mixture evenly onto bottom and 1/2 inch up side of pan, then chill crust, 1 hour.
- ☐ Put oven rack in middle position and Preheat oven to 350°F.
- ☐ Whisk together pumpkin, eggs, brown sugar, cream, vanilla, and liqueur (if using) in a bowl until combined.
- ☐ Stir together granulated sugar, cornstarch, cinnamon, nutmeg, ginger, and salt in large bowl.

- ☐ Add cream cheese and beat with an electric mixer at high speed until creamy and smooth, about 3 minutes. Reduce speed to medium, then add pumpkin mixture and beat until smooth.
- ☐ Pour filling into crust, smoothing top, then put springform pan in a shallow baking pan (in case springform leaks).
- ☐ Bake until center is just set, 50 to 60 minutes.
- ☐ Transfer to rack and cool 5 minutes. (Leave oven on.)
- ☐ Whisk together sour cream, sugar, and liqueur (if using) in a bowl, then spread on top of cheesecake and bake 5 minutes.
- ☐ Cool cheesecake completely in pan on rack, about 3 hours.
- ☐ Chill, covered, until cold, at least 4 hours.
- ☐ Remove side of pan and bring to room temperature before serving.
- ☐ Baked cheesecake can be chilled, covered, up to 2 days.

## Nutrition Facts



## Properties

Glycemic Index:20.08, Glycemic Load:4.38, Inflammation Score:-10, Nutrition Score:10.817826110384%

## Flavonoids

Cyanidin: 0.39mg, Cyanidin: 0.39mg, Cyanidin: 0.39mg, Cyanidin: 0.39mg Delphinidin: 0.27mg, Delphinidin: 0.27mg, Delphinidin: 0.27mg, Delphinidin: 0.27mg Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg, Epigallocatechin: 0.21mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

## Nutrients (% of daily need)

Calories: 398.22kcal (19.91%), Fat: 32.84g (50.52%), Saturated Fat: 17.17g (107.33%), Carbohydrates: 20.99g (7%), Net Carbohydrates: 19.58g (7.12%), Sugar: 14.75g (16.39%), Cholesterol: 123.97mg (41.32%), Sodium: 297.77mg (12.95%), Alcohol: 0.46g (100%), Alcohol %: 0.38% (100%), Protein: 6.39g (12.78%), Vitamin A: 5183.71IU (103.67%), Vitamin B2: 0.26mg (15.58%), Manganese: 0.29mg (14.29%), Selenium: 9.48µg (13.55%), Phosphorus: 135.44mg (13.54%), Calcium: 118.36mg (11.84%), Vitamin E: 1.13mg (7.55%), Vitamin B5: 0.74mg (7.35%), Potassium: 222.63mg (6.36%), Vitamin K: 6.41µg (6.1%), Magnesium: 24.21mg (6.05%), Fiber: 1.41g (5.63%), Iron: 1.01mg (5.61%), Zinc: 0.83mg (5.55%), Copper: 0.1mg (5.21%), Vitamin B12: 0.3µg (4.96%), Vitamin B6: 0.09mg (4.7%), Folate: 18.22µg

(4.56%), Vitamin B1: 0.07mg (4.35%), Vitamin B3: 0.42mg (2.11%), Vitamin D: 0.31µg (2.06%), Vitamin C: 1.53mg (1.86%)