

## Cranberry Pumpkin Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



405 kcal

DESSERT

### Ingredients

- 0.3 cup brown sugar
- 0.3 cup brown sugar
- 4 tablespoons butter melted
- 14.5 ounce pumpkin puree canned
- 2 cups cookie crumbs
- 24 ounce cream cheese softened
- 2 eggs
- 2 tablespoons flour
- 0.3 cup powdered sugar

1 tablespoon pumpkin pie spice

## Equipment

frying pan

baking sheet

oven

mixing bowl

wire rack

hand mixer

springform pan

## Directions

Combine gingersnap crumbs and butter or margarine in a medium mixing bowl.

Place mixture in a 10-inch springform pan. Press crumbs evenly over bottom and 2-inches up the sides of pan; set aside.

Preheat oven to 350 degrees F.

Using an electric mixer, beat cream cheese, sugars, flour and pumpkin pie spice in a large mixing bowl until smooth.

Add eggs and pumpkin; mix well.

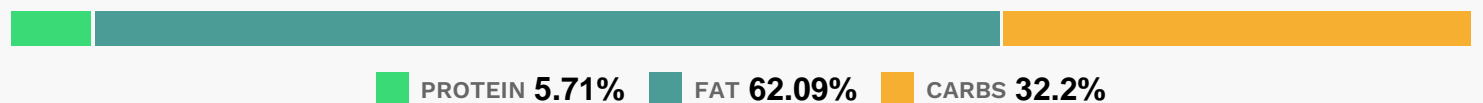
Pour into crust.

Place pan on a cookie sheet and bake for 1 hour. Turn off oven and let cheesecake remain in oven 1 hour longer.

Remove from oven; cool completely on a wire rack. Cover and refrigerate at least 6 hours.

Carefully remove sides of pan from cheesecake. Top with cranberry sauce. Makes 12 servings.

## Nutrition Facts



## Properties

Glycemic Index:13.83, Glycemic Load:8.2, Inflammation Score:-10, Nutrition Score:10.451739150545%

## Nutrients (% of daily need)

Calories: 405.47kcal (20.27%), Fat: 28.5g (43.84%), Saturated Fat: 13.9g (86.85%), Carbohydrates: 33.25g (11.08%), Net Carbohydrates: 31.93g (11.61%), Sugar: 22.05g (24.5%), Cholesterol: 84.55mg (28.18%), Sodium: 296.77mg (12.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.9g (11.79%), Vitamin A: 6314.84IU (126.3%), Vitamin B2: 0.24mg (14.35%), Selenium: 8.93µg (12.76%), Manganese: 0.23mg (11.32%), Phosphorus: 101.68mg (10.17%), Vitamin E: 1.49mg (9.93%), Calcium: 85.35mg (8.54%), Vitamin K: 8.67µg (8.26%), Iron: 1.41mg (7.83%), Folate: 28.74µg (7.18%), Vitamin B5: 0.65mg (6.48%), Vitamin B1: 0.09mg (6.26%), Potassium: 193.13mg (5.52%), Fiber: 1.32g (5.27%), Magnesium: 18.39mg (4.6%), Vitamin B6: 0.08mg (4.16%), Vitamin B3: 0.83mg (4.15%), Copper: 0.08mg (3.87%), Zinc: 0.54mg (3.62%), Vitamin B12: 0.19µg (3.24%), Vitamin C: 1.57mg (1.9%)