



## Double Layer Pumpkin Cheesecake

 Popular

READY IN



250 min.

SERVINGS



8

CALORIES



1238 kcal

DESSERT

### Ingredients

- 16 ounce cream cheese softened
- 2 eggs
- 9 inch graham cracker crust prepared
- 0.5 teaspoon ground cinnamon
- 1 pinch ground cloves
- 1 pinch ground nutmeg
- 0.5 cup pumpkin puree
- 0.5 teaspoon vanilla extract

- 0.5 cup non-dairy whipped topping frozen thawed
- 0.5 cup sugar white

## Equipment

- bowl
- oven

## Directions

- Preheat oven to 325 degrees F (165 degrees C).
- In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time.
- Remove 1 cup of batter and spread into bottom of crust; set aside.
- Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.
- Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.

## Nutrition Facts



**PROTEIN 4.81%** **FAT 49.76%** **CARBS 45.43%**

## Properties

Glycemic Index:21.51, Glycemic Load:9.6, Inflammation Score:-9, Nutrition Score:24.52260870778%

## Nutrients (% of daily need)

Calories: 1237.89kcal (61.89%), Fat: 68.73g (105.73%), Saturated Fat: 21.95g (137.16%), Carbohydrates: 141.18g (47.06%), Net Carbohydrates: 137.01g (49.82%), Sugar: 50.95g (56.61%), Cholesterol: 98.28mg (32.76%), Sodium: 1098.8mg (47.77%), Alcohol: 0.09g (100%), Alcohol %: 0.04% (100%), Protein: 14.95g (29.9%), Manganese: 2.53mg (126.38%), Vitamin A: 3209.85IU (64.2%), Vitamin K: 45.57µg (43.4%), Vitamin B2: 0.6mg (35.49%), Folate: 136.67µg (34.17%), Phosphorus: 315.41mg (31.54%), Vitamin B3: 6.28mg (31.42%), Iron: 5.47mg (30.37%), Vitamin E: 4.33mg (28.87%), Vitamin B1: 0.37mg (24.96%), Copper: 0.46mg (23.21%), Selenium: 13.48µg (19.26%), Zinc: 2.85mg (19.02%), Fiber: 4.17g (16.7%), Magnesium: 54.63mg (13.66%), Calcium: 125.64mg (12.56%), Vitamin B6: 0.21mg (10.29%), Potassium: 344.14mg (9.83%), Vitamin B5: 0.89mg (8.94%), Vitamin B12: 0.23µg (3.87%), Vitamin D: 0.22µg (1.47%)