



Gina's Pumpkin Cheesecake

 Popular

READY IN



340 min.

SERVINGS



10

CALORIES



680 kcal

DESSERT

Ingredients

- ☐ 15 ounce pumpkin canned
- ☐ 0.3 cup confectioners' sugar
- ☐ 32 ounce cream cheese room temperature
- ☐ 5 large eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 30 squares gingersnap cookies
- ☐ 1 teaspoon ground cinnamon
- ☐ 1.5 teaspoons ground cinnamon

- ☐ 0.3 teaspoon ground cloves
- ☐ 0.5 teaspoon ground ginger
- ☐ 1 cup heavy cream chilled
- ☐ 0.3 teaspoon nutmeg freshly grated
- ☐ 1.8 cups sugar
- ☐ 0.5 teaspoon salt
- ☐ 6 tablespoons butter unsalted melted
- ☐ 1 tablespoon vanilla extract
- ☐ 1 teaspoon vanilla extract

Equipment

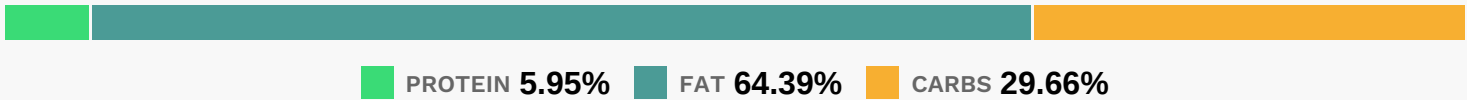
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ roasting pan
- ☐ aluminum foil
- ☐ stove
- ☐ springform pan

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Add the gingersnaps to the bowl of a food processor, and pulse until crumbly.

- ☐ Transfer to a large bowl and add the melted butter. Stir until evenly mixed. Press the mixture into the bottom of a 9-inch springform pan with 3-inch sides.
- ☐ Bake the crust until golden brown, about 10 minutes.
- ☐ Remove from the oven and let cool completely while preparing the filling.
- ☐ Put a teakettle filled with water on the stovetop, over medium heat, and bring to a boil.
- ☐ In a large mixing bowl, add the cream cheese and sugar and beat with an electric mixer until light and fluffy, about 2 to 3 minutes.
- ☐ Add the pumpkin and beat until incorporated. Beat in the eggs, 1 at a time, then add the cinnamon, ginger, nutmeg, cloves, salt, and vanilla, and beat until blended.
- ☐ Add the flour and beat until incorporated.
- ☐ Wrap the sides and bottom of the springform pan with heavy-duty aluminum foil.
- ☐ Pour the filling into the pan and put it in a small roasting pan.
- ☐ Pour the hot water from the teakettle into the roasting pan, filling halfway up the sides of the springform pan, about 1 1/2 inches.
- ☐ Bake until the center of the cheesecake moves slightly when the pan is gently shaken, about 1 hour and 20 minutes.
- ☐ Remove the cake from the water bath and let it cool on a wire rack.
- ☐ Once cooled, use a paring knife to loosen the sides of the cake from the pan. Chill the cheesecake for at least 4 hours before serving.
- ☐ Serve with Cinnamon Whipped Cream.
- ☐ Pour the heavy cream into a large bowl and beat with an electric hand mixer until thick and frothy.
- ☐ Add the confectioners' sugar, vanilla, and cinnamon, and beat until medium peaks form.

Nutrition Facts



Properties

Glycemic Index:25.21, Glycemic Load:26.63, Inflammation Score:-10, Nutrition Score:13.489565165147%

Nutrients (% of daily need)

Calories: 680.1kcal (34%), Fat: 49.57g (76.25%), Saturated Fat: 29.05g (181.59%), Carbohydrates: 51.36g (17.12%), Net Carbohydrates: 49.71g (18.08%), Sugar: 44.32g (49.24%), Cholesterol: 229.58mg (76.53%), Sodium: 463.57mg (20.16%), Alcohol: 0.58g (100%), Alcohol %: 0.31% (100%), Protein: 10.3g (20.61%), Vitamin A: 8532.88IU (170.66%), Selenium: 17.41µg (24.87%), Vitamin B2: 0.42mg (24.65%), Phosphorus: 182.13mg (18.21%), Manganese: 0.3mg (14.78%), Calcium: 139.48mg (13.95%), Vitamin E: 1.95mg (13.02%), Vitamin B5: 1.16mg (11.61%), Vitamin K: 10.44µg (9.94%), Iron: 1.51mg (8.37%), Potassium: 285.92mg (8.17%), Folate: 31.67µg (7.92%), Vitamin B12: 0.47µg (7.91%), Vitamin D: 1.01µg (6.71%), Fiber: 1.65g (6.59%), Vitamin B6: 0.13mg (6.57%), Zinc: 0.96mg (6.41%), Magnesium: 25.52mg (6.38%), Copper: 0.1mg (5.1%), Vitamin B1: 0.06mg (4.31%), Vitamin B3: 0.49mg (2.43%), Vitamin C: 1.95mg (2.36%)