



Layered Pumpkin Cheesecake

 Popular

READY IN



635 min.

SERVINGS



16

CALORIES



395 kcal

DESSERT

Ingredients

- ☐ 2 cups cookie crumbs (32)
- ☐ 0.3 cup butter melted
- ☐ 32 oz cream cheese softened
- ☐ 1.5 cups sugar
- ☐ 4 eggs
- ☐ 1 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 1.5 teaspoons ground ginger
- ☐ 1 teaspoon ground cinnamon

☐ 0.3 teaspoon nutmeg

Equipment

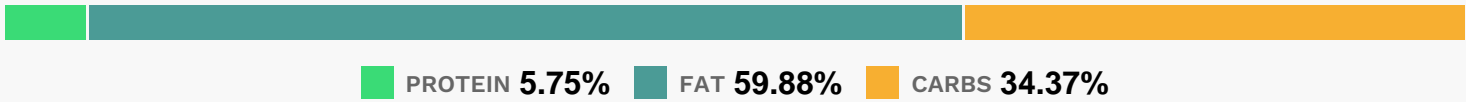
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Heat oven to 300°F. Grease 9-inch springform pan with shortening or cooking spray. Wrap foil around pan to catch drips. In small bowl, mix cookie crumbs and butter. Press crumb mixture in bottom and 1 inch up side of pan.
- ☐ Bake 8 to 10 minutes or until set. Cool 5 minutes.
- ☐ In large bowl, beat cream cheese with electric mixer on medium speed just until smooth and creamy; do not overbeat. On low speed, gradually beat in sugar. On low speed, beat in eggs, one at a time, just until blended. Spoon 3 cups of the cream cheese mixture into pan; spread evenly.
- ☐ Stir pumpkin, ginger, cinnamon and nutmeg into remaining cream cheese mixture; mix with wire whisk until smooth. Spoon over mixture in pan.
- ☐ Bake 1 hour 25 minutes to 1 hour 30 minutes or until edges are set but center of cheesecake still jiggles slightly when moved.
- ☐ Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes longer.
- ☐ Remove from oven; place on cooling rack. Without releasing side of pan, run knife around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Cover loosely; refrigerate at least 6 hours but no longer than 24 hours.
- ☐ Run knife around edge of pan to loosen cheesecake again; carefully remove side of pan.

Place cheesecake on serving plate. Store cheesecake covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:14.76, Glycemic Load:18.94, Inflammation Score:-8, Nutrition Score:7.2830434882123%

Nutrients (% of daily need)

Calories: 394.77kcal (19.74%), Fat: 26.78g (41.21%), Saturated Fat: 13.43g (83.92%), Carbohydrates: 34.59g (11.53%), Net Carbohydrates: 32.93g (11.98%), Sugar: 23.6g (26.23%), Cholesterol: 98.19mg (32.73%), Sodium: 306.58mg (13.33%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.78g (11.57%), Vitamin A: 2359.23IU (47.18%), Vitamin B2: 0.25mg (14.42%), Selenium: 9.44µg (13.48%), Manganese: 0.22mg (10.82%), Phosphorus: 99.57mg (9.96%), Vitamin B5: 0.73mg (7.26%), Calcium: 71.8mg (7.18%), Vitamin E: 1.02mg (6.81%), Fiber: 1.66g (6.65%), Folate: 26.4µg (6.6%), Iron: 0.86mg (4.8%), Vitamin B6: 0.09mg (4.39%), Vitamin B1: 0.06mg (4.32%), Vitamin B12: 0.23µg (3.77%), Potassium: 129.3mg (3.69%), Zinc: 0.54mg (3.63%), Magnesium: 11.51mg (2.88%), Vitamin B3: 0.55mg (2.77%), Vitamin K: 2.64µg (2.51%), Copper: 0.04mg (2.19%), Vitamin D: 0.22µg (1.47%)