



Marbled Pumpkin Cheesecake

READY IN



45 min.

SERVINGS



10

CALORIES



415 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 15 oz pumpkin puree canned
- ☐ 0.5 teaspoon cinnamon
- ☐ 16 oz cream cheese softened
- ☐ 4 eggs
- ☐ 0.3 teaspoon ginger
- ☐ 0.8 cup gingersnaps crushed
- ☐ 0.8 cup graham crackers crushed
- ☐ 1.3 cups sugar divided

☐ 10 servings whipped cream

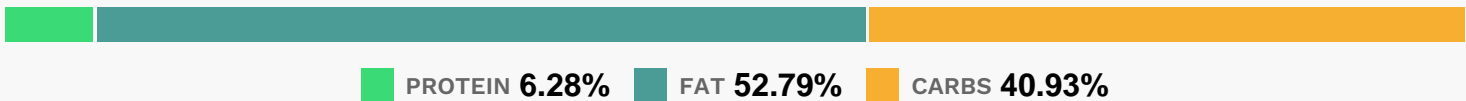
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ springform pan

Directions

- ☐ In a bowl, combine gingersnaps and graham crumbs with 1/4 cup sugar and butter. Press into bottom of a 9" springform pan.
- ☐ Bake at 350 for 8 to 10 minutes.
- ☐ In a mixing bowl, beat cream cheese until smooth. Gradually add one cup sugar; beat until light.
- ☐ Add eggs, one at a time, beating well after each.
- ☐ Transfer 1 1/2 cups of cream cheese mixture to a seperate bowl and blend in pumpkin and spices.
- ☐ Pour half of pumpkin mixture into prepared pie crust. Top with half of cream cheese mixture. Repeat layers using remaining pumpkin and cream cheese mixtures.
- ☐ Using a table knife, cut through layers with uplifting motion in 4 to 5 places to create marbled effect.
- ☐ Bake at 325 for 45 minutes without opening oven. Run knife around sides of pan to remove sides before releasing springform. Cool and store in refrigerator. Top each serving with a dollop of whipped cream and additional nutmeg.

Nutrition Facts



Properties

Glycemic Index:29.61, Glycemic Load:22.18, Inflammation Score:-10, Nutrition Score:11.0786956082222%

Nutrients (% of daily need)

Calories: 414.91kcal (20.75%), Fat: 24.92g (38.34%), Saturated Fat: 13.84g (86.47%), Carbohydrates: 43.47g (14.49%), Net Carbohydrates: 41.77g (15.19%), Sugar: 31.85g (35.39%), Cholesterol: 128.05mg (42.68%), Sodium: 298.3mg (12.97%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.67g (13.33%), Vitamin A: 7505.65IU (150.11%), Vitamin B2: 0.26mg (15.26%), Selenium: 10.2µg (14.57%), Phosphorus: 125.72mg (12.57%), Manganese: 0.22mg (11.19%), Iron: 1.8mg (9.97%), Calcium: 85.45mg (8.55%), Vitamin E: 1.28mg (8.54%), Vitamin K: 8.56µg (8.16%), Vitamin B5: 0.76mg (7.56%), Folate: 28.3µg (7.07%), Fiber: 1.7g (6.81%), Potassium: 224.35mg (6.41%), Magnesium: 24.97mg (6.24%), Zinc: 0.74mg (4.9%), Copper: 0.1mg (4.85%), Vitamin B6: 0.1mg (4.85%), Vitamin B12: 0.28µg (4.72%), Vitamin B1: 0.06mg (4.17%), Vitamin B3: 0.75mg (3.74%), Vitamin D: 0.38µg (2.51%), Vitamin C: 1.79mg (2.17%)