

Perfectly Simple Pumpkin Cheesecake

 Vegetarian

READY IN



45 min.

SERVINGS



15

CALORIES



431 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons butter
- ☐ 15 ounce pumpkin puree 100% pure canned
- ☐ 0.5 teaspoon cinnamon
- ☐ 1.5 pounds cream cheese at room temperature
- ☐ 1.8 cups brown sugar dark
- ☐ 4 large eggs
- ☐ 8 graham crackers whole
- ☐ 0.1 teaspoon ground allspice

- ☐ 1 teaspoon ground ginger
- ☐ 0.1 teaspoon ground nutmeg
- ☐ 16 ounce cup heavy whipping cream sour
- ☐ 0.3 cup sugar
- ☐ 1 teaspoon vanilla extract

Equipment

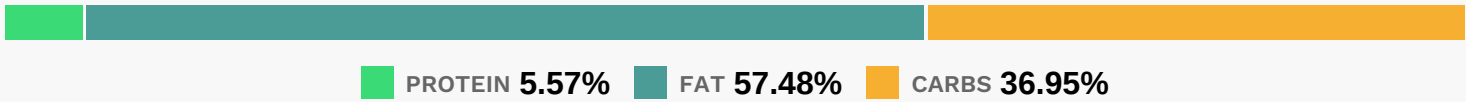
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Adjust oven rack to middle position and heat oven to 375 degrees.
- ☐ Heat butter and sugar in a saucepan until butter melts. Meanwhile, line the bottom of a 9-by-13-inch baking pan with a 12-by-20-inch sheet of foil so it hangs over the long sides of the pan (you'll use this as a 'handle' to pull the cooked dessert from the pan). Arrange graham crackers over foil-lined pan bottom, cutting the final few with a knife so they'll fit snugly.
- ☐ Pour butter mixture over crackers; spread with knife to cover.
- ☐ Bake until butter-sugar mixture starts to harden, about 7 minutes.
- ☐ Remove from oven. Reduce temperature to 300 degrees.
- ☐ As crust bakes, heat pumpkin, 1 1/4 cups brown sugar and spices in a medium pan over medium-high heat until mixture is sputtery hot. Process eggs on high speed in a blender.
- ☐ Transfer pumpkin to a pourable container. With blender running, slowly add pumpkin mixture; puree until smooth.
- ☐ Add cream cheese, one block at a time; puree until smooth.
- ☐ Pour mixture over crust; bake until set, about 35 minutes.

- ☐ Meanwhile, mix sour cream, remaining 1/2 cup brown sugar and vanilla.
- ☐ Remove cheesecake from oven.
- ☐ Pour sour cream mixture evenly over top; carefully spread so top is completely covered.
Return to oven.
- ☐ Bake to set topping, about 5 minutes longer. Cool to room temperature, then refrigerate (can be made up to 2 days ahead).
- ☐ To serve, run a knife around the pan perimeter to loosen cake. Use foil handles to pull cake from pan.
- ☐ Cut into squares (up to 1
- ☐ and garnish with optional pecans.

Nutrition Facts



Properties

Glycemic Index:20.74, Glycemic Load:7.03, Inflammation Score:-10, Nutrition Score:10.233043515164%

Nutrients (% of daily need)

Calories: 431.02kcal (21.55%), Fat: 28.13g (43.28%), Saturated Fat: 15.68g (97.99%), Carbohydrates: 40.69g (13.56%), Net Carbohydrates: 39.55g (14.38%), Sugar: 33.71g (37.46%), Cholesterol: 125.29mg (41.76%), Sodium: 264.67mg (11.51%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Protein: 6.14g (12.27%), Vitamin A: 5421.89IU (108.44%), Vitamin B2: 0.25mg (14.84%), Selenium: 9.69µg (13.84%), Phosphorus: 125.63mg (12.56%), Calcium: 118.95mg (11.89%), Vitamin B5: 0.72mg (7.19%), Vitamin E: 1.08mg (7.18%), Iron: 1.23mg (6.81%), Potassium: 225.91mg (6.45%), Manganese: 0.13mg (6.42%), Vitamin K: 6.4µg (6.09%), Magnesium: 22.46mg (5.62%), Folate: 19.46µg (4.87%), Vitamin B12: 0.29µg (4.86%), Vitamin B6: 0.1mg (4.78%), Zinc: 0.71mg (4.74%), Fiber: 1.14g (4.55%), Copper: 0.07mg (3.47%), Vitamin B1: 0.05mg (3.07%), Vitamin B3: 0.51mg (2.56%), Vitamin C: 1.47mg (1.79%), Vitamin D: 0.27µg (1.78%)