



Pumpkin Butterscotch Cream Tart

READY IN



190 min.

SERVINGS



10

CALORIES



421 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butterscotch pudding mix instant
- ☐ 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 3 oz cream cheese softened
- ☐ 2 eggs
- ☐ 0.5 cup granulated sugar
- ☐ 1 tablespoon ground cinnamon
- ☐ 0.5 teaspoon ground cloves
- ☐ 1 teaspoon ground ginger
- ☐ 0.5 teaspoon mace

- ☐ 0.5 cup cup heavy whipping cream
- ☐ 1 cup cup heavy whipping cream
- ☐ 1 tablespoon chocolate pudding white instant
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 halves pecans
- ☐ 1 pie crust dough refrigerated softened
- ☐ 1 teaspoon vanilla
- ☐ 2.5 cups non-dairy whipped topping frozen thawed

Equipment

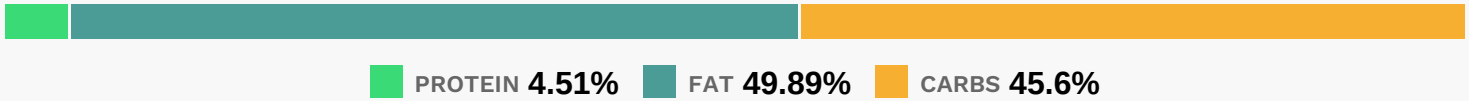
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ tart form
- ☐ pastry bag

Directions

- ☐ Heat oven to 450F.
- ☐ Place pie crust in 10-inch tart pan with removable bottom as directed on box for One-Crust Filled Pie. Press in bottom and up side of pan. Trim edge if necessary. DO NOT PRICK CRUST.
- ☐ In large bowl, beat filling ingredients with whisk until thoroughly combined.
- ☐ Pour into crust-lined pan.
- ☐ Bake 20 minutes. Reduce oven temperature to 400F. If necessary, cover crust edge with strips of foil to prevent excessive browning.

- ☐ Bake 15 to 20 minutes longer or until knife inserted in center comes out clean. Cool completely on cooling rack, about 1 hour. Refrigerate at least 1 hour or until cold.
- ☐ In medium bowl, beat cream cheese with electric mixer on medium speed until creamy.
- ☐ Add whipped topping and butterscotch pudding mix; beat until smooth and creamy.
- ☐ Spread over filling.
- ☐ In chilled small bowl, beat 1/2 cup whipping cream, the dry white chocolate pudding mix and vanilla with electric mixer on high speed until stiff peaks form. Fill pastry bag with cream mixture; pipe around edge and center of pie.
- ☐ Garnish with pecan halves. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:11.21, Glycemic Load:7.12, Inflammation Score:-10, Nutrition Score:10.653478342554%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 421.13kcal (21.06%), Fat: 23.82g (36.65%), Saturated Fat: 13.78g (86.13%), Carbohydrates: 49g (16.33%), Net Carbohydrates: 44.47g (16.17%), Sugar: 27.99g (31.1%), Cholesterol: 82.04mg (27.35%), Sodium: 248.65mg (10.81%), Alcohol: 0.14g (100%), Alcohol %: 0.11% (100%), Protein: 4.84g (9.69%), Vitamin A: 4232.7IU (84.65%), Manganese: 0.54mg (26.88%), Fiber: 4.53g (18.13%), Vitamin B2: 0.23mg (13.38%), Selenium: 6.78µg (9.68%), Phosphorus: 95.47mg (9.55%), Calcium: 87.72mg (8.77%), Folate: 34.04µg (8.51%), Vitamin B5: 0.85mg (8.47%), Iron: 1.35mg (7.49%), Vitamin B6: 0.12mg (6.01%), Potassium: 178.56mg (5.1%), Vitamin D: 0.75µg (4.98%), Vitamin B1: 0.07mg (4.78%), Vitamin E: 0.7mg (4.64%), Magnesium: 18.19mg (4.55%), Copper: 0.08mg (3.75%), Vitamin B3: 0.73mg (3.63%), Vitamin K: 3.61µg (3.44%), Zinc: 0.5mg (3.32%), Vitamin B12: 0.19µg (3.19%), Vitamin C: 1.76mg (2.13%)