



Pumpkin Cheesecake

 Vegetarian

READY IN



310 min.

SERVINGS



10

CALORIES



667 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 2 pounds cream cheese softened
- 3 eggs
- 1.3 cups graham cracker crumbs
- 1 teaspoon ground cinnamon
- 1 cup heavy whipping cream
- 1 tablespoon pumpkin pie spice
- 32 ounce solid-pack pumpkin canned

- 16 ounce cup heavy whipping cream sour
- 2 teaspoons vanilla extract
- 0.5 cup sugar white

Equipment

- bowl
- frying pan
- oven
- springform pan

Directions

- Preheat oven to 300 degrees F (150 degrees C).
- Brush the inside of a 10-inch springform pan with 1 teaspoon softened butter.
- Mix graham cracker crumbs, cinnamon, 1/4 cup white sugar, and 1/4 cup melted butter together in a bowl until incorporated. Press mixture into the bottom of the springform pan.
- Beat cream cheese and 1 1/2 cup white sugar together in a bowl until smooth.
- Add eggs, 1 at a time, blending in each egg before adding the next. Stir in cream, pumpkin, 2 teaspoons vanilla extract, and pumpkin pie spice until thoroughly blended.
- Pour cream cheese mixture over the graham cracker crust.
- Bake in the preheated oven until cheesecake is set in the middle, 1 1/2 hours.
- Remove from oven and let rest for 10 minutes, or leave on oven rack with door ajar for up to several hours.
- Beat sour cream, 1/2 cup sugar, and 2 teaspoons vanilla extract together in a bowl until smooth.
- Pour sour cream topping over cheesecake. Chill in refrigerator before removing sides of pan, about 3 hours.

Nutrition Facts



PROTEIN 6.37% FAT 73.77% CARBS 19.86%

Properties

Glycemic Index:22.61, Glycemic Load:13.99, Inflammation Score:-10, Nutrition Score:15.663478167161%

Nutrients (% of daily need)

Calories: 666.53kcal (33.33%), Fat: 55.87g (85.96%), Saturated Fat: 32.05g (200.29%), Carbohydrates: 33.86g (11.29%), Net Carbohydrates: 30.68g (11.16%), Sugar: 21.25g (23.61%), Cholesterol: 206.59mg (68.86%), Sodium: 434.81mg (18.9%), Alcohol: 0.28g (100%), Alcohol %: 0.12% (100%), Protein: 10.85g (21.7%), Vitamin A: 16184.57IU (323.69%), Vitamin B2: 0.47mg (27.62%), Phosphorus: 226.69mg (22.67%), Selenium: 14.79µg (21.13%), Calcium: 196.44mg (19.64%), Vitamin K: 18.53µg (17.65%), Vitamin E: 2.42mg (16.13%), Manganese: 0.29mg (14.32%), Vitamin B5: 1.3mg (13.03%), Fiber: 3.18g (12.73%), Iron: 2.22mg (12.35%), Potassium: 430.32mg (12.29%), Magnesium: 44.16mg (11.04%), Folate: 34.08µg (8.52%), Vitamin B6: 0.16mg (8.23%), Zinc: 1.21mg (8.09%), Vitamin B12: 0.46µg (7.67%), Copper: 0.14mg (7.08%), Vitamin B1: 0.09mg (5.79%), Vitamin C: 4.51mg (5.47%), Vitamin B3: 0.9mg (4.51%), Vitamin D: 0.64µg (4.3%)