



Pumpkin Cheesecake

READY IN



685 min.

SERVINGS



12

CALORIES



530 kcal

DESSERT

Ingredients

- 0.5 cup firmly brown sugar dark packed
- 6 tablespoons butter melted
- 12 servings garnishes: candied nuts
- 1.5 cups gingersnap cookie crumbs (30 cookies)
- 24 ounce cream cheese softened at room temperature
- 4 large eggs at room temperature
- 0.3 cup flour all-purpose
- 1.3 cups granulated sugar divided
- 2.5 teaspoons pumpkin pie spice

- 1 cup pumpkin puree
- 0.3 teaspoon salt
- 0.5 teaspoon salt
- 8 ounce cup heavy whipping cream sour
- 2 teaspoons vanilla extract

Equipment

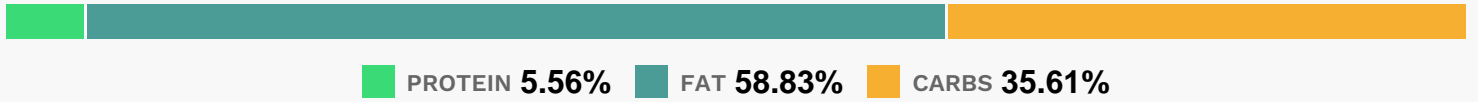
- bowl
- frying pan
- oven
- knife
- whisk
- wire rack
- hand mixer
- springform pan

Directions

- Preheat oven to 35
- Combine cookie crumbs, 1/3 cup granulated sugar, and next 2 ingredients in a medium bowl. Press mixture into bottom and about 1 inch up sides of a 9-inch springform pan.
- Bake 15 minutes or until browned around edges.
- Place pan on a wire rack to cool completely.
- Meanwhile, beat cream cheese and sour cream at medium speed with an electric mixer until creamy. Gradually add remaining 1 cup granulated sugar and 1/2 cup brown sugar; beat at medium speed about 5 minutes or until mixture is smooth and sugars have dissolved.
- Add eggs, 1 at a time, beating just until yellow disappears after each addition. Stir in pumpkin and vanilla.
- Whisk together flour and next 2 ingredients in a medium bowl. Gradually add flour mixture to cream cheese mixture, beating at low speed just until blended.

- Bake at 300 for 45 minutes. Turn oven off, and let cheesecake stand in oven with door closed 2 hours.
- Remove cheesecake from oven, and cool on a wire rack. Chill 8 hours or overnight. Gently run a knife around outer edge of cake to loosen.
- Remove sides of pan, and place cheesecake on a serving plate.
- Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:28.42, Glycemic Load:23.21, Inflammation Score:-10, Nutrition Score:10.637391199236%

Nutrients (% of daily need)

Calories: 529.72kcal (26.49%), Fat: 35.25g (54.23%), Saturated Fat: 19.39g (121.16%), Carbohydrates: 47.99g (16%), Net Carbohydrates: 47.1g (17.13%), Sugar: 37.89g (42.1%), Cholesterol: 150.03mg (50.01%), Sodium: 446.66mg (19.42%), Alcohol: 0.23g (100%), Alcohol %: 0.17% (100%), Protein: 7.5g (15%), Vitamin A: 4374.53IU (87.49%), Vitamin B2: 0.31mg (18.42%), Selenium: 12.87µg (18.38%), Phosphorus: 134.16mg (13.42%), Calcium: 109.32mg (10.93%), Vitamin E: 1.47mg (9.78%), Manganese: 0.19mg (9.47%), Vitamin B5: 0.81mg (8.11%), Folate: 31.99µg (8%), Iron: 1.31mg (7.27%), Vitamin K: 6.9µg (6.57%), Vitamin B1: 0.1mg (6.41%), Potassium: 204.23mg (5.84%), Vitamin B12: 0.34µg (5.7%), Vitamin B6: 0.1mg (4.88%), Zinc: 0.72mg (4.8%), Magnesium: 18.29mg (4.57%), Vitamin B3: 0.75mg (3.75%), Copper: 0.07mg (3.58%), Fiber: 0.89g (3.55%), Vitamin D: 0.36µg (2.38%), Vitamin C: 1.13mg (1.36%)