



Pumpkin Cheesecake

READY IN



525 min.

SERVINGS



16

CALORIES



438 kcal

DESSERT

Ingredients

- 1.8 cups graham cracker crumbs (24 squares)
- 2 tablespoons granulated sugar
- 0.5 cup butter melted
- 0.3 cup flour all-purpose
- 2 teaspoons pumpkin pie spice
- 2 tablespoons brandy
- 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- 32 oz cream cheese softened
- 1 cup brown sugar packed

0.7 cup granulated sugar

5 eggs

Equipment

bowl

frying pan

oven

knife

whisk

wire rack

hand mixer

aluminum foil

springform pan

Directions

Heat oven to 325°F. Grease 9-inch springform pan with shortening. Wrap foil around pan to catch drips. In small bowl, mix cracker crumbs, 2 tablespoons granulated sugar and the melted butter. Press crumb mixture in bottom of pan. Wrap foil around outside of pan to prevent drips.

Bake crust 8 to 10 minutes or until set. Cool 5 minutes at room temperature. Refrigerate about 5 minutes or until completely cooled.

Meanwhile, in another small bowl, whisk flour, pumpkin pie spice, brandy and pumpkin together until well blended; set aside. In large bowl, beat cream cheese with electric mixer on medium speed until smooth and creamy. Gradually beat in brown sugar and 2/3 cup granulated sugar until smooth. On low speed, beat in 1 egg at a time just until blended. Gradually beat in pumpkin mixture until smooth.

Pour filling over crust.

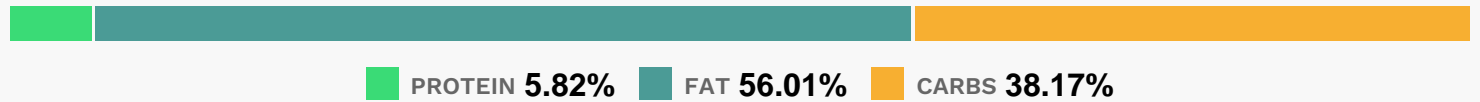
Bake 1 hour 15 minutes to 1 hour 25 minutes or until set but center of cheesecake still jiggles slightly when moved. Turn oven off; open oven door at least 4 inches.

Let cheesecake remain in oven 30 minutes.

Run knife around edge of pan to loosen cheesecake. Cool in pan on wire rack 30 minutes. Refrigerate at least 6 hours or overnight before serving.

To serve, run knife around edge of pan to loosen cheesecake. Carefully remove side of pan before cutting cheesecake. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:20.7, Glycemic Load:13.74, Inflammation Score:-9, Nutrition Score:8.8786957937738%

Nutrients (% of daily need)

Calories: 438.11kcal (21.91%), Fat: 27.56g (42.4%), Saturated Fat: 13.25g (82.8%), Carbohydrates: 42.25g (14.08%), Net Carbohydrates: 39.65g (14.42%), Sugar: 27.47g (30.52%), Cholesterol: 108.42mg (36.14%), Sodium: 384.42mg (16.71%), Alcohol: 0.63g (100%), Alcohol %: 0.56% (100%), Protein: 6.45g (12.9%), Vitamin A: 3295.53IU (65.91%), Vitamin B2: 0.26mg (15.37%), Selenium: 10.3µg (14.71%), Phosphorus: 123.07mg (12.31%), Fiber: 2.61g (10.43%), Calcium: 95.43mg (9.54%), Manganese: 0.18mg (8.96%), Vitamin B5: 0.87mg (8.69%), Folate: 28.94µg (7.23%), Iron: 1.21mg (6.71%), Vitamin B6: 0.11mg (5.74%), Vitamin E: 0.86mg (5.72%), Potassium: 172.01mg (4.91%), Zinc: 0.74mg (4.91%), Magnesium: 18.65mg (4.66%), Vitamin B12: 0.25µg (4.24%), Vitamin B1: 0.06mg (4.01%), Vitamin B3: 0.65mg (3.23%), Copper: 0.05mg (2.63%), Vitamin D: 0.28µg (1.83%), Vitamin K: 1.31µg (1.25%), Vitamin C: 1mg (1.22%)