



## Pumpkin Cheesecake

READY IN



525 min.

SERVINGS



16

CALORIES



438 kcal

DESSERT

### Ingredients

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

- 2 tablespoons granulated sugar
- 2 teaspoons pumpkin pie spice

## Equipment

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

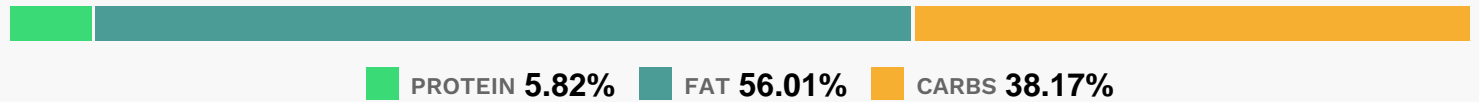
## Directions

- Heat oven to 325F. 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%), Zinc: 0.74mg (4.91%), Potassium: 172.01mg (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%)