



## Pumpkin Cheesecake with Caramel Pecan Topping: Babycakes Style

♥ Popular

READY IN



9 min.

SERVINGS



16

CALORIES



168 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup brown sugar packed
- ☐ 2 tbsp brown sugar packed
- ☐ 1 tbsp butter
- ☐ 2 tbsp butter melted
- ☐ 0.3 tsp cinnamon
- ☐ 8 oz cream cheese softened
- ☐ 1 eggs at room temperature

- ☐ 1 tbsp flour all-purpose
- ☐ 0.5 cup gingersnaps (or graham wafers)
- ☐ 0.3 cup granulated sugar
- ☐ 1 tbsp granulated sugar
- ☐ 0.5 cup pecans toasted chopped (see tip, 75 mL at left)
- ☐ 14 tsp pumpkin pie spice
- ☐ 1.3 cup pumpkin puree canned (not pie filling)
- ☐ 0.5 tsp vanilla extract
- ☐ 1 tbsp whipping cream 35% ()
- ☐ 2 tbsp whipping cream 35% ()

## Equipment

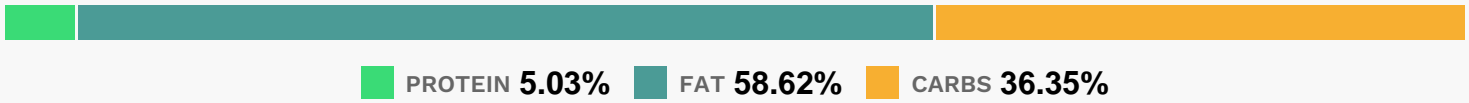
- ☐ bowl
- ☐ blender
- ☐ hand mixer
- ☐ microwave

## Directions

- ☐ Crusts: In a small bowl, combine ginger snap crumbs, sugar and cinnamon. Stir in butter.
- ☐ Place a paper liner in each well. Spoon about 1-1½ tsp (7 mL) crumb mixture into the bottom of each liner. Use the pie forming tool to tap crust into liner. Filling: In a medium bowl, using an electric mixer on medium speed, beat cream cheese for 1 minute or until fluffy. Beat in granulated sugar and brown sugar until smooth. Reduce mixer speed to low and beat in egg and pumpkin until just combined. Beat in flour, pumpkin pie spice and cream just until smooth (do not overbeat). In sugar until stiff peaks form. Spoon about 1-1/2 tbsp (22 mL) filling over crust in each liner.
- ☐ Place butter in small microwave-safe glass bowl. Microwave on High for 30 to 40 seconds or until melted. Stir in brown sugar and microwave on High for 30 seconds. Stir well. Microwave in 10-second intervals, stirring after each, until sugar is dissolved and mixture is bubbling. Stir in cream until well blended. Microwave on High in 10-second intervals until mixture is bubbling. Stir until smooth. Stir in pecans and vanilla.

- ☐
- Let cool for 3 minutes, then spoon topping over each cheesecake. Top with whipped cream, garnish with pumpkin pie spice.
- ☐
- Serve immediately, or refrigerate for up to 5 days.

## Nutrition Facts



### Properties

Glycemic Index:22.32, Glycemic Load:3.19, Inflammation Score:-9, Nutrition Score:6.9621739568918%

### Flavonoids

Cyanidin: 0.37mg, Cyanidin: 0.37mg, Cyanidin: 0.37mg, Cyanidin: 0.37mg Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

### Nutrients (% of daily need)

Calories: 168.32kcal (8.42%), Fat: 11.37g (17.5%), Saturated Fat: 5.39g (33.69%), Carbohydrates: 15.87g (5.29%), Net Carbohydrates: 14.61g (5.31%), Sugar: 10.93g (12.14%), Cholesterol: 33.45mg (11.15%), Sodium: 89.13mg (3.88%), Alcohol: 0.05g (100%), Alcohol %: 0.09% (100%), Protein: 2.2g (4.39%), Vitamin A: 3496.52IU (69.93%), Manganese: 0.49mg (24.53%), Iron: 1.02mg (5.66%), Fiber: 1.25g (5%), Vitamin B2: 0.08mg (4.85%), Phosphorus: 44.89mg (4.49%), Copper: 0.09mg (4.45%), Calcium: 42.97mg (4.3%), Vitamin K: 4.49µg (4.28%), Selenium: 2.95µg (4.21%), Vitamin E: 0.57mg (3.78%), Magnesium: 15.01mg (3.75%), Potassium: 111.44mg (3.18%), Vitamin B1: 0.05mg (3.01%), Vitamin B5: 0.27mg (2.66%), Folate: 10.3µg (2.57%), Zinc: 0.37mg (2.43%), Vitamin B6: 0.04mg (2.2%), Vitamin B3: 0.31mg (1.57%), Vitamin C: 1.26mg (1.53%), Vitamin B12: 0.06µg (1.08%)