



Pumpkin Cheesecake with Gingersnap Crust

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



524 kcal

DESSERT

Ingredients

- ☐ 1 cup pumpkin puree canned
- ☐ 1.5 cups gingersnap cookie crumbs from 30 cookies
- ☐ 24 oz cream cheese at room temperature
- ☐ 2 large eggs plus egg yolks at room temperature
- ☐ 1.5 tablespoons flour all-purpose
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.5 cup pecans finely chopped
- ☐ 2 teaspoons pumpkin-pie spice

- ☐ 0.5 cup cup heavy whipping cream sour at room temperature
- ☐ 0.3 cup sugar
- ☐ 6 tablespoons butter unsalted melted
- ☐ 2 teaspoons vanilla extract

Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ roasting pan
- ☐ aluminum foil

Directions

- ☐ Make crust: Preheat oven to 350F. Butter an 8-inch spring form pan. Cover outside of pan with 2 layers of heavy-duty foil. Stir together all crust ingredients until crumbs are moistened. Press mixture into bottom and up sides of pan.
- ☐ Bake for 10 minutes.
- ☐ Let cool on a wire rack.
- ☐ Make filling: With an electric mixer on medium speed, beat cream cheese and both sugars until light and fluffy. Beat in eggs and yolks one at a time.
- ☐ Add pumpkin, sour cream and vanilla; beat well. Reduce speed to low and beat in flour and pumpkin-pie spice just until combined.
- ☐ Pour filling into baked shell.
- ☐ Place cheesecake into a large roasting pan; fill pan with 2 inches of hot water.
- ☐ Bake for 55 to 65 minutes, until cheesecake is set around edges but still slightly jiggly when lightly shaken (cheesecake will firm as it cools).
- ☐ Transfer to a wire rack and let cool to room temperature. Refrigerate, tightly covered, for at least 10 hours, until thoroughly chilled and set, or for up to 2 days.

Nutrition Facts



 **PROTEIN 5.09%**  **FAT 69.65%**  **CARBS 25.26%**

Properties

Glycemic Index:24.61, Glycemic Load:11.15, Inflammation Score:-10, Nutrition Score:11.875652168108%

Flavonoids

Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg

Nutrients (% of daily need)

Calories: 523.99kcal (26.2%), Fat: 41.35g (63.62%), Saturated Fat: 21.16g (132.25%), Carbohydrates: 33.73g (11.24%), Net Carbohydrates: 32.21g (11.71%), Sugar: 23.03g (25.59%), Cholesterol: 130.28mg (43.43%), Sodium: 277.37mg (12.06%), Alcohol: 0.28g (100%), Alcohol %: 0.23% (100%), Protein: 6.8g (13.61%), Vitamin A: 5074.28IU (101.49%), Manganese: 0.44mg (21.85%), Vitamin B2: 0.27mg (15.99%), Selenium: 10.08µg (14.4%), Phosphorus: 132.56mg (13.26%), Calcium: 108.31mg (10.83%), Vitamin E: 1.62mg (10.81%), Vitamin B1: 0.13mg (8.57%), Vitamin K: 8.09µg (7.71%), Folate: 30.58µg (7.65%), Vitamin B5: 0.75mg (7.47%), Iron: 1.32mg (7.31%), Copper: 0.13mg (6.65%), Potassium: 215.69mg (6.16%), Fiber: 1.52g (6.07%), Magnesium: 23.82mg (5.95%), Zinc: 0.85mg (5.65%), Vitamin B6: 0.1mg (4.88%), Vitamin B12: 0.25µg (4.24%), Vitamin B3: 0.81mg (4.07%), Vitamin D: 0.31µg (2.06%), Vitamin C: 1.29mg (1.56%)