



Pumpkin Cheesecake with Marshmallow-Sour Cream Topping and Gingersnap Crust

♡ Popular

READY IN



45 min.

SERVINGS



12

CALORIES



740 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons all purpose flour
- ☐ 15 ounce pumpkin pure canned
- ☐ 9 ounces gingersnap cookie crumbs
- ☐ 32 ounce cream cheese room temperature
- ☐ 2 tablespoons crystallized ginger chopped
- ☐ 5 large eggs
- ☐ 0.3 cup brown sugar packed ()

- ☐ 0.3 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground ginger
- ☐ 2 cups marshmallows mini cut into 1/2-inch cubes
- ☐ 0.3 teaspoon nutmeg freshly grated
- ☐ 3.5 ounces pecans
- ☐ 0.1 teaspoon salt
- ☐ 0.3 teaspoon salt
- ☐ 1 cup heavy whipping cream sour
- ☐ 2 cups sugar
- ☐ 0.3 cup butter unsalted melted ()
- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons vanilla extract
- ☐ 0.3 cup milk whole

Equipment

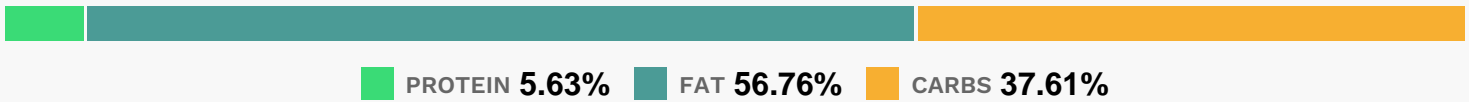
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 350F. Spray 9-inch-diameter springform pan with 2 3/4-inch-high sides with nonstick spray. Grind cookie crumbs, pecans, brown sugar, and ginger in processor until nuts are finely ground.
- ☐ Add butter; using on/off turns, process to blend.

- ☐ Transfer mixture to prepared pan; press onto bottom and 2 inches up sides of pan.
- ☐ Bake crust until set and lightly browned, about 10 minutes. Cool completely.
- ☐ Preheat oven to 350F. Using electric mixer, beat cream cheese and sugar in large bowl until light and fluffy, about 2 minutes. Beat in pumpkin.
- ☐ Add eggs 1 at a time, beating on low speed to incorporate each addition.
- ☐ Add flour, spices, and salt; beat just to blend. Beat in vanilla.
- ☐ Transfer filling to cooled crust.
- ☐ Bake until filling is just set in center and edges begin to crack (filling will move slightly when pan is gently shaken), about 1 hour 20 minutes. Cool 1 hour. Run knife around sides of pan to release crust. Chill cheesecake uncovered in pan overnight.
- ☐ Stir marshmallows and milk in medium saucepan over low heat until marshmallows are melted.
- ☐ Remove from heat and stir in vanilla and salt. Cool marshmallow mixture to room temperature, stirring occasionally.
- ☐ Add sour cream to marshmallow mixture; fold gently just to blend.
- ☐ Pour topping over cheesecake and spread evenly, leaving 1/2 inch uncovered around edges. Chill to set topping, at least 1 hour. DO AHEAD: Cheesecake can be made 1 day ahead. Keep chilled.

Nutrition Facts



Properties

Glycemic Index:36.22, Glycemic Load:38.17, Inflammation Score:-10, Nutrition Score:15.400869535363%

Flavonoids

Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg Catechin: 0.6mg, Catechin: 0.6mg, Catechin: 0.6mg, Catechin: 0.6mg Epigallocatechin: 0.47mg, Epigallocatechin: 0.47mg, Epigallocatechin: 0.47mg, Epigallocatechin: 0.47mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg

Nutrients (% of daily need)

Calories: 740.41kcal (37.02%), Fat: 47.49g (73.07%), Saturated Fat: 22.69g (141.81%), Carbohydrates: 70.81g (23.6%), Net Carbohydrates: 68.53g (24.92%), Sugar: 54.03g (60.03%), Cholesterol: 175.94mg (58.65%), Sodium: 433.73mg (18.86%), Alcohol: 0.86g (100%), Alcohol %: 0.45% (100%), Protein: 10.61g (21.22%), Vitamin A: 6912.36IU (138.25%), Manganese: 0.62mg (30.77%), Vitamin B2: 0.42mg (24.99%), Selenium: 16.61µg (23.73%), Phosphorus: 195.72mg (19.57%), Vitamin E: 2.07mg (13.79%), Calcium: 136.61mg (13.66%), Vitamin B1: 0.19mg (12.41%), Vitamin B5: 1.13mg (11.33%), Folate: 44.81µg (11.2%), Iron: 1.99mg (11.06%), Copper: 0.21mg (10.39%), Vitamin K: 10.64µg (10.13%), Fiber: 2.27g (9.1%), Zinc: 1.31mg (8.7%), Magnesium: 34.76mg (8.69%), Potassium: 302.17mg (8.63%), Vitamin B6: 0.15mg (7.29%), Vitamin B12: 0.43µg (7.12%), Vitamin B3: 1.18mg (5.89%), Vitamin D: 0.54µg (3.62%), Vitamin C: 1.78mg (2.15%)