



# Pumpkin Cheesecake with Sour Cream Topping

 Vegetarian

READY IN



605 min.

SERVINGS



14

CALORIES



429 kcal

DESSERT

## Ingredients

- 1 cup brown sugar packed
- 0.3 cup butter melted
- 2 tablespoons cornstarch
- 24 ounce cream cheese softened
- 2 eggs
- 5 ounce evaporated milk canned
- 1.5 cups graham cracker crumbs

- 1.3 teaspoons ground cinnamon
- 0.5 teaspoon ground nutmeg
- 15 ounce solid pack pumpkin canned
- 2 cups cup heavy whipping cream sour
- 1 teaspoon vanilla extract
- 0.3 cup sugar white

## Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- springform pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9-inch springform pan.
- Combine graham cracker crumbs and 1/4 cup white sugar in a bowl; stir in butter. Press crust onto the bottom and 1 1/2-inches up the side of prepared springform pan.
- Bake in preheated oven until set and lightly browned, 5 to 7 minutes. Cool for 10 minutes.
- Meanwhile, beat cream cheese and brown sugar in a large bowl until smooth. Stir pumpkin, cornstarch, 1 1/4 teaspoons cinnamon, and nutmeg into cream cheese mixture. Gradually beat in evaporated milk and eggs until just blended; pour into crust.
- Place pan on a baking sheet.
- Bake in preheated oven until center is almost set, 55 to 60 minutes.
- Combine sour cream, 1/3 cup white sugar, and vanilla extract in a small bowl.
- Spread sour cream topping over cheesecake and bake 5 minutes longer. Cool on wire rack for 10 minutes, then carefully run a knife around edge of pan to loosen; cool 1 hour then refrigerate overnight.

- Remove sides of pan; let stand at room temperature 30 minutes before slicing.
- Sprinkle with cinnamon.

## Nutrition Facts

**PROTEIN 5.77%** **FAT 61.36%** **CARBS 32.87%**

### Properties

Glycemic Index:21.15, Glycemic Load:8.92, Inflammation Score:-10, Nutrition Score:10.315217378347%

### Nutrients (% of daily need)

Calories: 429.09kcal (21.45%), Fat: 29.87g (45.95%), Saturated Fat: 16.78g (104.87%), Carbohydrates: 36g (12%), Net Carbohydrates: 34.69g (12.62%), Sugar: 27.12g (30.13%), Cholesterol: 106.41mg (35.47%), Sodium: 282.63mg (12.29%), Alcohol: 0.1g (100%), Alcohol %: 0.08% (100%), Protein: 6.31g (12.63%), Vitamin A: 5778.38IU (115.57%), Vitamin B2: 0.27mg (15.81%), Calcium: 141.64mg (14.16%), Phosphorus: 141.14mg (14.11%), Selenium: 7.99µg (11.41%), Vitamin E: 1.08mg (7.18%), Potassium: 246.85mg (7.05%), Vitamin B5: 0.7mg (6.97%), Vitamin K: 6.89µg (6.56%), Iron: 1.14mg (6.32%), Magnesium: 24.97mg (6.24%), Fiber: 1.31g (5.23%), Manganese: 0.1mg (5.07%), Zinc: 0.75mg (5.02%), Folate: 18.28µg (4.57%), Vitamin B6: 0.09mg (4.48%), Vitamin B12: 0.26µg (4.29%), Vitamin B1: 0.05mg (3.56%), Copper: 0.07mg (3.29%), Vitamin B3: 0.57mg (2.87%), Vitamin C: 1.77mg (2.15%)