



Pumpkin-Cream Cheese Pie

READY IN



330 min.

SERVINGS



8

CALORIES



515 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 14.1 oz pie crust dough refrigerated (2 Count)
- 1 cup sugar
- 3 tablespoons flour all-purpose
- 8 oz cream cheese softened (3 oz)
- 1 teaspoon ground cinnamon
- 0.3 teaspoon nutmeg
- 0.3 teaspoon ground ginger
- 0.3 teaspoon ground cloves
- 3 eggs

- 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- 1 tablespoon milk

Equipment

- bowl
- oven
- knife
- hand mixer
- aluminum foil

Directions

- Heat oven to 375°F.
- Place pie crust in 9-inch glass pie plate as directed on package for one-crust filled pie.
- Bake about 8 minutes or until light golden brown.
- In large bowl, beat sugar, flour and cream cheese with electric mixer on low speed until smooth; reserve 1/2 cup in small bowl.
- Add remaining ingredients except milk to cream cheese mixture. Beat on medium speed, scraping bowl constantly, until smooth.
- Pour into crust.
- Stir milk into reserved cream cheese mixture. Spoon over pumpkin mixture.
- Cut through cream cheese and pumpkin mixtures with knife in S-shaped curves in one continuous motion for marbled design. Turn pie plate one-fourth turn and repeat.
- Cover edge of crust with 2- to 3-inch strip of foil to prevent excessive browning; remove foil for last 15 minutes of baking.
- Bake 35 to 45 minutes or until knife inserted in center comes out clean. Cool 30 minutes. Cover loosely and refrigerate at least 4 hours before serving. Store covered in refrigerator.

Nutrition Facts



PROTEIN 6.01% **FAT 42.38%** **CARBS 51.61%**

Properties

Glycemic Index:35.64, Glycemic Load:19.48, Inflammation Score:-10, Nutrition Score:13.687391177468%

Nutrients (% of daily need)

Calories: 515.38kcal (25.77%), Fat: 24.62g (37.88%), Saturated Fat: 10.41g (65.09%), Carbohydrates: 67.46g (22.49%), Net Carbohydrates: 61.54g (22.38%), Sugar: 26.2g (29.11%), Cholesterol: 90.24mg (30.08%), Sodium: 428.62mg (18.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.85g (15.71%), Vitamin A: 4885.12IU (97.7%), Manganese: 0.57mg (28.29%), Fiber: 5.91g (23.65%), Vitamin B2: 0.31mg (18.23%), Selenium: 12.12µg (17.32%), Folate: 69.12µg (17.28%), Iron: 2.37mg (13.16%), Phosphorus: 128.29mg (12.83%), Vitamin B5: 1.24mg (12.42%), Vitamin B1: 0.18mg (12.17%), Vitamin B3: 1.77mg (8.83%), Vitamin B6: 0.16mg (7.85%), Calcium: 71.96mg (7.2%), Magnesium: 21.93mg (5.48%), Potassium: 191.09mg (5.46%), Zinc: 0.76mg (5.08%), Copper: 0.1mg (4.92%), Vitamin E: 0.66mg (4.41%), Vitamin K: 4.47µg (4.26%), Vitamin B12: 0.22µg (3.66%), Vitamin D: 0.35µg (2.34%), Vitamin C: 1.87mg (2.27%)