



## Pumpkin-Cream Cheese Pie

READY IN



330 min.

SERVINGS



8

CALORIES



384 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- 8 oz cream cheese softened (3 oz)
- 3 eggs
- 3 tablespoons flour all-purpose
- 1 teaspoon ground cinnamon
- 0.3 teaspoon ground cloves
- 0.3 teaspoon ground ginger
- 0.3 teaspoon nutmeg
- 1 tablespoon milk

1 pie crust dough refrigerated

1 cup sugar

## Equipment

bowl

oven

knife

hand mixer

aluminum foil

## Directions

Heat oven to 375F.

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 6.2%  FAT 39.29%  CARBS 54.51%

## Properties

Glycemic Index:35.64, Glycemic Load:19.48, Inflammation Score:-10, Nutrition Score:11.777391195297%

## Nutrients (% of daily need)

Calories: 384.15kcal (19.21%), Fat: 17.13g (26.36%), Saturated Fat: 8.07g (50.45%), Carbohydrates: 53.49g (17.83%), Net Carbohydrates: 48.3g (17.56%), Sugar: 26.2g (29.11%), Cholesterol: 90.24mg (30.08%), Sodium: 311.17mg (13.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.09g (12.17%), Vitamin A: 4884.84IU (97.7%), Manganese: 0.44mg (21.95%), Fiber: 5.19g (20.78%), Vitamin B2: 0.26mg (15.36%), Selenium: 10.49µg (14.98%), Folate: 49.02µg (12.25%), Vitamin B5: 1.13mg (11.26%), Phosphorus: 107.62mg (10.76%), Iron: 1.62mg (9.01%), Vitamin B6: 0.14mg (7.13%), Vitamin B1: 0.1mg (6.91%), Calcium: 66.51mg (6.65%), Vitamin B3: 0.99mg (4.95%), Potassium: 163.24mg (4.66%), Magnesium: 17.63mg (4.41%), Zinc: 0.63mg (4.22%), Copper: 0.08mg (3.85%), Vitamin B12: 0.22µg (3.66%), Vitamin E: 0.53mg (3.52%), Vitamin D: 0.35µg (2.34%), Vitamin C: 1.87mg (2.27%), Vitamin K: 2.38µg (2.26%)