



Pumpkin-Cream Cheese Pie with Cookie Crust

READY IN



345 min.

SERVINGS



8

CALORIES



590 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 3 tablespoons butter melted
- 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- 3 oz cream cheese softened
- 8 oz cream cheese softened
- 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
- 1.5 cups lightly shortbread cookies with pecans (16 cookies) packed crushed
- 1 cup sugar

Equipment

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

Directions

- Heat oven to 375F. In medium bowl, mix all crust ingredients until crumbly. Press firmly on bottom and side of ungreased 9-inch glass pie plate.
- Bake about 12 minutes or until light golden brown.
- In large bowl, beat sugar, 3 tablespoons flour and both packages of cream cheese with electric mixer on low speed until smooth; reserve 1/2 cup.
- Add all remaining filling ingredients except milk to cream cheese mixture. Beat on medium speed, scraping bowl constantly, until smooth.
- Pour into crust.
- In small bowl, mix reserved 1/2 cup cream cheese mixture and the milk. Spoon over pumpkin mixture.
- Cut through cream cheese and pumpkin mixtures with knife in S-shaped curves in one continuous motion. Turn pie plate one-fourth turn and repeat. Cover edge of crust with 2- to 3-inch strip of foil to prevent excessive browning.
- Bake 35 to 40 minutes or until knife inserted in center comes out clean, removing foil for last 15 minutes of baking. Cool 30 minutes. Cover loosely and refrigerate at least 4 hours before serving. Store in refrigerator.

Nutrition Facts



■ PROTEIN 5.24% ■ FAT 46.67% ■ CARBS 48.09%

Properties

Glycemic Index:47.01, Glycemic Load:37.38, Inflammation Score:-10, Nutrition Score:14.50086948146%

Nutrients (% of daily need)

Calories: 590.01kcal (29.5%), Fat: 31.1g (47.85%), Saturated Fat: 12.96g (80.97%), Carbohydrates: 72.1g (24.03%), Net Carbohydrates: 66.86g (24.31%), Sugar: 36.18g (40.2%), Cholesterol: 100.98mg (33.66%), Sodium: 463.74mg (20.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.86g (15.72%), Vitamin A: 5253.34IU (105.07%), Manganese: 0.54mg (26.8%), Vitamin B2: 0.39mg (22.98%), Fiber: 5.24g (20.96%), Selenium: 12.94µg (18.49%), Folate: 71.09µg (17.77%), Vitamin B1: 0.2mg (13.65%), Phosphorus: 134.18mg (13.42%), Iron: 2.4mg (13.35%), Vitamin B5: 1.24mg (12.39%), Vitamin E: 1.77mg (11.78%), Vitamin B3: 1.88mg (9.41%), Vitamin B6: 0.17mg (8.49%), Calcium: 80.12mg (8.01%), Vitamin K: 5.93µg (5.65%), Potassium: 197.9mg (5.65%), Magnesium: 21.76mg (5.44%), Zinc: 0.81mg (5.39%), Copper: 0.1mg (5.14%), Vitamin B12: 0.25µg (4.13%), Vitamin D: 0.35µg (2.34%), Vitamin C: 1.88mg (2.28%)