



Pumpkin Ginger Cheesecake Pie

READY IN



480 min.

SERVINGS



8

CALORIES



223 kcal

DESSERT

Ingredients

- ☐ 1 chocolate pie crust cooled
- ☐ 8 ounces cream cheese softened
- ☐ 0.3 cup candied ginger chopped
- ☐ 2 large eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.5 teaspoon nutmeg freshly grated
- ☐ 0.3 teaspoon salt
- ☐ 1 cup pumpkin puree canned (from a 15-ounces can)
- ☐ 0.8 cup sugar

☐ 0.3 cup milk whole

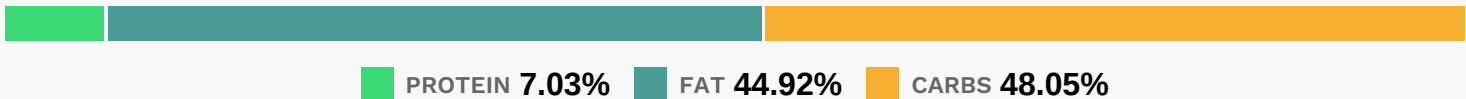
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ whisk
- ☐ aluminum foil

Directions

- ☐ Make gingersnap crumb crust and reserve.
- ☐ Put oven rack in middle position and preheat oven to 350°F.
- ☐ Pulse sugar and ginger in a food processor until ginger is finely chopped, then add cream cheese and pulse until smooth.
- ☐ Add eggs, milk, flour, nutmeg, and salt and pulse until just combined.
- ☐ Reserve 2/3 cup cream cheese mixture in a glass measure.
- ☐ Whisk together remaining 1 1/3 cups cream cheese mixture and pumpkin in a large bowl until combined.
- ☐ Pour pumpkin mixture into gingersnap crumb crust. Stir reserved cream cheese mixture (in glass measure) and drizzle decoratively over top of pumpkin mixture, then, if desired, swirl with back of a spoon. Put pie on a baking sheet and bake until center is just set, 35 to 45 minutes.
- ☐ Transfer to a rack and cool to room temperature, about 2 hours, then chill, loosely covered with foil, at least 4 hours. If necessary, very gently blot any moisture from surface with paper towels before serving.

Nutrition Facts



Properties

Glycemic Index:35.01, Glycemic Load:14.19, Inflammation Score:-10, Nutrition Score:8.1382608569187%

Nutrients (% of daily need)

Calories: 223.01kcal (11.15%), Fat: 11.41g (17.56%), Saturated Fat: 6.34g (39.65%), Carbohydrates: 27.47g (9.16%), Net Carbohydrates: 26.53g (9.65%), Sugar: 24.59g (27.32%), Cholesterol: 76.05mg (25.35%), Sodium: 185.39mg (8.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.02g (8.03%), Vitamin A: 5226.88IU (104.54%), Selenium: 6.98µg (9.96%), Vitamin B2: 0.16mg (9.29%), Phosphorus: 74.96mg (7.5%), Vitamin K: 5.56µg (5.29%), Calcium: 52.44mg (5.24%), Vitamin B5: 0.51mg (5.08%), Vitamin E: 0.7mg (4.69%), Iron: 0.74mg (4.09%), Fiber: 0.94g (3.77%), Potassium: 131.18mg (3.75%), Vitamin B12: 0.21µg (3.58%), Folate: 14µg (3.5%), Manganese: 0.06mg (3.18%), Magnesium: 12.48mg (3.12%), Vitamin B6: 0.06mg (2.98%), Zinc: 0.4mg (2.65%), Copper: 0.05mg (2.55%), Vitamin D: 0.33µg (2.23%), Vitamin B1: 0.03mg (2.09%), Vitamin C: 1.29mg (1.56%), Vitamin B3: 0.22mg (1.08%)