



## Pumpkin Toffee Cheesecake

READY IN



285 min.

SERVINGS



8

CALORIES



1009 kcal

DESSERT

### Ingredients

- 1.3 cups brown sugar packed
- 1 tablespoon butter melted
- 2 tablespoons cornstarch
- 24 ounce cream cheese softened
- 2 large eggs
- 0.7 cup nestle® carnation® evaporated milk
- 2 tablespoons granulated sugar
- 0.5 teaspoon ground cinnamon
- 15 ounce libby's® pumpkin 100% pure canned

- 1.8 cups shortbread cookies crushed
- 8 ounce cup heavy whipping cream sour at room temperature
- 1 cup toffee candies crushed
- 0.5 teaspoon vanilla extract

## Equipment

- bowl
- frying pan
- oven
- wire rack
- blender
- springform pan

## Directions

- Preheat oven to 350 degrees F.
- Combine cookie crumbs and butter in small bowl. Press onto bottom and 1-inch up side of 9-inch springform pan.
- Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.
- For Cheesecake: Beat cream cheese and brown sugar in large mixer bowl until creamy.
- Add pumpkin, evaporated milk, eggs, cornstarch and cinnamon; beat well.
- Pour into crust.
- Bake for 60 to 65 minutes or until edge is set but center still moves slightly.
- Remove from oven; top with toffee candy pieces.
- Combine sour cream, granulated sugar and vanilla extract in small bowl; mix well.
- Spread over warm cheesecake.
- Bake for 8 minutes. Cool completely in pan on wire rack. Refrigerate for several hours or overnight.
- Remove side of springform pan.
- Drizzle with caramel topping before serving.

# Nutrition Facts

PROTEIN 4.95% FAT 54.89% CARBS 40.16%

## Properties

Glycemic Index:36.14, Glycemic Load:36.12, Inflammation Score:-10, Nutrition Score:17.274782512499%

## Flavonoids

Luteolin: 0.87mg, Luteolin: 0.87mg, Luteolin: 0.87mg, Luteolin: 0.87mg

## Nutrients (% of daily need)

Calories: 1008.88kcal (50.44%), Fat: 62.25g (95.77%), Saturated Fat: 31.99g (199.96%), Carbohydrates: 102.5g (34.17%), Net Carbohydrates: 101.48g (36.9%), Sugar: 74.11g (82.34%), Cholesterol: 185.97mg (61.99%), Sodium: 565.37mg (24.58%), Alcohol: 0.09g (100%), Alcohol %: 0.03% (100%), Protein: 12.62g (25.24%), Vitamin A: 6409.79IU (128.2%), Vitamin B2: 0.61mg (35.84%), Phosphorus: 249.07mg (24.91%), Selenium: 16.78µg (23.97%), Calcium: 231.29mg (23.13%), Vitamin E: 3.17mg (21.1%), Manganese: 0.35mg (17.57%), Folate: 68.3µg (17.07%), Vitamin B1: 0.25mg (16.8%), Potassium: 517.42mg (14.78%), Iron: 2.61mg (14.52%), Vitamin B5: 1.31mg (13.07%), Vitamin B3: 2.22mg (11.1%), Vitamin K: 9.52µg (9.07%), Vitamin B6: 0.18mg (8.87%), Magnesium: 35.15mg (8.79%), Zinc: 1.32mg (8.77%), Copper: 0.17mg (8.29%), Vitamin B12: 0.43µg (7.1%), Vitamin C: 5.51mg (6.67%), Fiber: 1.02g (4.09%), Vitamin D: 0.27µg (1.81%)