

 5%
HEALTH SCORE

Pumpkin Toffee Cheesecake

READY IN



285 min.

SERVINGS



8

CALORIES



1140 kcal

DESSERT

Ingredients

- 1.3 cups brown sugar packed
- 1.3 cups brown sugar packed
- 1 tablespoon butter melted
- 2 tablespoons cornstarch
- 24 ounce cream cheese softened
- 2 large eggs
- 0.7 cup evaporated milk
- 2 tablespoons granulated sugar
- 0.5 teaspoon ground cinnamon

- 15 ounce pumpkin 100% pure canned
- 1.8 cups shortbread cookies crushed
- 8 ounce cream sour at room temperature
- 1 cup toffee candies crushed
- 0.5 teaspoon vanilla extract

Equipment

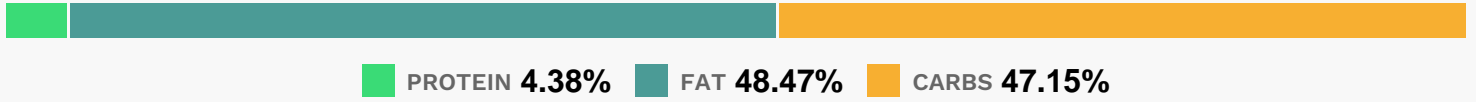
- bowl
- frying pan
- oven
- wire rack
- blender
- springform pan

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



Properties

Glycemic Index:36.14, Glycemic Load:36.12, Inflammation Score:-10, Nutrition Score:17.727826077005%

Flavonoids

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

Nutrients (% of daily need)

Calories: 1139.5kcal (56.98%), Fat: 62.25g (95.77%), Saturated Fat: 31.99g (199.96%), Carbohydrates: 136.22g (45.41%), Net Carbohydrates: 135.2g (49.16%), Sugar: 107.45g (119.39%), Cholesterol: 185.97mg (61.99%), Sodium: 574.99mg (25%), Alcohol: 0.09g (100%), Alcohol %: 0.03% (100%), Protein: 12.66g (25.33%), Vitamin A: 6409.79IU (128.2%), Vitamin B2: 0.61mg (35.84%), Calcium: 259.82mg (25.98%), Phosphorus: 250.44mg (25.04%), Selenium: 17.19µg (24.56%), Vitamin E: 3.17mg (21.1%), Manganese: 0.37mg (18.67%), Folate: 68.64µg (17.16%), Vitamin B1: 0.25mg (16.8%), Potassium: 563.14mg (16.09%), Iron: 2.86mg (15.88%), Vitamin B5: 1.35mg (13.53%), Vitamin B3: 2.26mg (11.29%), Vitamin B6: 0.19mg (9.57%), Magnesium: 38.24mg (9.56%), Copper: 0.18mg (9.09%), Vitamin K: 9.52µg (9.07%), Zinc: 1.33mg (8.84%), Vitamin B12: 0.43µg (7.1%), Vitamin C: 5.51mg (6.67%), Fiber: 1.02g (4.09%), Vitamin D: 0.27µg (1.81%)