



Pumpkin Toffee Crunch Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



806 kcal

DESSERT

Ingredients

- 2 tablespoons butter melted
- 6 tablespoons butter melted
- 15 oz pumpkin puree pure canned
- 0.5 teaspoon cinnamon
- 32 oz cream cheese at room temperature
- 6 eggs
- 0.5 cup flour all-purpose
- 1.7 cups gingersnaps crushed
- 0.5 cup heavy cream

- 1 cup heavy cream
- 0.5 teaspoon juice of lemon fresh
- 1 cup brown sugar light packed
- 2 tablespoons brown sugar light packed
- 4.2 oz milk chocolate toffee bars english chopped
- 1 pinch salt
- 1.5 cups sugar
- 1 teaspoon vanilla extract pure
- 0.3 cup water
- 0.3 cup chocolate chips white

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- baking pan
- wooden spoon
- springform pan
- pastry brush

Directions

- Make crust: Preheat oven to 350F. Spray bottom of a 10-inch springform pan with nonstick spray.
- Mix gingersnap crumbs, butter and brown sugar with hands until mixture holds together when pressed. Press into bottom of pan.
- Bake crust until firm and slightly darkened, about 12 minutes. Cool crust. Maintain oven temperature.

- Make filling: Beat cream cheese and brown sugar in a large bowl until smooth. Beat in butter, then eggs, one at a time, to thoroughly incorporate.
- Mix in heavy cream.
- Add flour, cinnamon, vanilla extract and salt, and then mix until smooth.
- Add pumpkin puree and mix until smooth.
- Place springform pan with cooled crust on a large baking pan (crust will ooze some melted butter as cake bakes) and pour mixture into springform pan over crust.
- Return to 350F oven and bake for 1 hour and 10 minutes or until filling is puffed around edges and moves slightly in center when pan is gently shaken.
- Remove from oven and immediately place hot cheesecake, uncovered, in refrigerator; let cool overnight.
- Combine sugar, water and lemon juice in a large saucepan over medium heat. After sugar dissolves, do not stir. Cook until mixture turns deep amber in color, occasionally swirling pan and brushing down sides with a wet pastry brush, about 15 minutes.
- Reduce heat to low and add cream, stirring with a wooden spoon until bubbling subsides. Simmer, stirring occasionally, until reduced to 1 1/2 cups, about 8 minutes. Chill until firm but still pourable, about 15 minutes.
- Remove cheesecake from refrigerator and spoon caramel over top, just to edges, being careful not to let it drip down sides. Make a ring from candy bar shards on edge of top of cake. Use white chocolate chips to make a jack-o'-lantern face in center. Chill for at least two hours and up to one day before serving. Gently run a knife around sides of pan to loosen the cake and release pan sides.

Nutrition Facts

PROTEIN 5.22% **FAT 57.42%** **CARBS 37.36%**

Properties

Glycemic Index:32.47, Glycemic Load:25.33, Inflammation Score:-10, Nutrition Score:15.376956597618%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg

Nutrients (% of daily need)

Calories: 805.67kcal (40.28%), Fat: 52.77g (81.19%), Saturated Fat: 30.76g (192.28%), Carbohydrates: 77.28g (25.76%), Net Carbohydrates: 75.16g (27.33%), Sugar: 60.15g (66.83%), Cholesterol: 212.67mg (70.89%), Sodium: 440.07mg (19.13%), Alcohol: 0.11g (100%), Alcohol %: 0.06% (100%), Caffeine: 6.55mg (2.18%), Protein: 10.79g (21.58%), Vitamin A: 7321.4IU (146.43%), Vitamin B2: 0.46mg (27.29%), Selenium: 17.79µg (25.42%), Manganese: 0.43mg (21.29%), Phosphorus: 197.09mg (19.71%), Calcium: 157.61mg (15.76%), Iron: 2.69mg (14.92%), Vitamin E: 1.97mg (13.11%), Folate: 46.86µg (11.72%), Vitamin B5: 1.14mg (11.36%), Magnesium: 42.34mg (10.59%), Potassium: 361.64mg (10.33%), Copper: 0.2mg (9.89%), Vitamin K: 10.33µg (9.84%), Fiber: 2.11g (8.45%), Vitamin B1: 0.12mg (7.86%), Vitamin B12: 0.45µg (7.44%), Zinc: 1.11mg (7.42%), Vitamin B6: 0.14mg (7.15%), Vitamin D: 0.92µg (6.11%), Vitamin B3: 1.17mg (5.87%), Vitamin C: 1.77mg (2.14%)