Spiderweb Pumpkin Cheesecake

READY IN	SERVINGS	CALORIES
100 min.	12	456 kcal

DESSERT

Ingredients

- [ ] 0.3 cup butter melted
- [ ] 1.3 cups chocolate wafer crumbs
- [ ] 1 tablespoon cornstarch
- [ ] 24 ounce cream cheese softened
- [ ] 3 eggs
- [ ] 1.5 cups pumpkin pie filling canned
- [ ] 2 ounce bittersweet chocolate
- [ ] 1 cup cup heavy whipping cream sour
- [ ] 2 teaspoons vegetable oil

- [ ] 0.8 cup sugar white

Equipment

- [ ] bowl
- [ ] frying pan
- [ ] oven
- [ ] hand mixer
- [ ] toothpicks
- [ ] microwave
- [ ] springform pan

Directions

- [ ] Preheat oven to 350 degrees F (175 degrees C).
- [ ] Mix chocolate wafer crumbs and melted butter in a bowl; press onto the bottom of a 9-inch springform pan.
- [ ] Beat cream cheese and sugar with an electric mixer in a large bowl until smooth. Beat in eggs, one at a time, until just blended. Stir in pumpkin pie filling and cornstarch; pour over chocolate wafer crust.
- [ ] Bake in preheated oven until center is just set, 50 to 55 minutes.
- [ ] Spread sour cream over top of warm cheesecake; let cool.
- [ ] Melt chocolate and oil in a microwave-safe bowl in a microwave for 1 minute; stir until completely melted.
- [ ] Drizzle chocolate onto sour cream topping in a spiral pattern, starting from the center; draw a toothpick outward, from center to edges, through circles to form a web.
- [ ] Remove side of pan and serve.

Nutrition Facts

PROTEIN **5.83%** FAT **62.45%** CARBS **31.72%**

Properties

Glycemic Index:16.38, Glycemic Load:13.57, Inflammation Score:-9, Nutrition Score:10.633043532786%

Nutrients (% of daily need)

Calories: 456.3kcal (22.82%), Fat: 32.41g (49.85%), Saturated Fat: 17.84g (111.48%), Carbohydrates: 37.02g (12.34%), Net Carbohydrates: 33.44g (12.16%), Sugar: 21.4g (23.78%), Cholesterol: 120.18mg (40.06%), Sodium: 368.53mg (16.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.23mg (1.74%), Protein: 6.81g (13.62%), Vitamin A: 3862.8IU (77.26%), Vitamin B2: 0.29mg (17.06%), Selenium: 10.54µg (15.05%), Manganese: 0.29mg (14.57%), Fiber: 3.58g (14.33%), Phosphorus: 141.11mg (14.11%), Calcium: 100.82mg (10.08%), Vitamin B5: 1mg (10.04%), Copper: 0.16mg (7.94%), Iron: 1.4mg (7.79%), Folate: 28.86µg (7.22%), Magnesium: 28.35mg (7.09%), Vitamin E: 0.96mg (6.39%), Potassium: 213.25mg (6.09%), Vitamin B6: 0.12mg (5.98%), Zinc: 0.84mg (5.59%), Vitamin B12: 0.29µg (4.83%), Vitamin K: 3.84µg (3.66%), Vitamin B1: 0.05mg (3.47%), Vitamin B3: 0.58mg (2.9%), Vitamin C: 1.35mg (1.64%), Vitamin D: 0.22µg (1.47%)