



## Toffee-Pumpkin Cheesecake

READY IN



575 min.

SERVINGS



16

CALORIES



448 kcal

DESSERT

### Ingredients

- ☐ 2 cups graham cracker crumbs (32 squares)
- ☐ 0.5 cup butter melted
- ☐ 16 oz cream cheese softened
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 5 eggs
- ☐ 8 oz toffee chips
- ☐ 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 0.8 cup whipping cream

- ☐ 0.7 cup sugar
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.1 teaspoon salt
- ☐ 8 oz non-dairy whipped topping frozen thawed

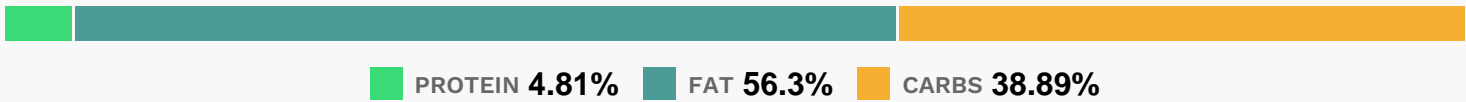
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ spatula
- ☐ springform pan

## Directions

- ☐ Heat oven to 300°F. Spray 9-inch springform pan with cooking spray. In small bowl, mix crumbs and butter. Press in bottom of pan.
- ☐ Bake 15 minutes. Cool 10 minutes.
- ☐ In large bowl, beat cream cheese, 1/2 cup sugar and the vanilla with electric mixer on high speed until smooth. Beat in 2 of the eggs. Stir in 1 cup of the toffee bits.
- ☐ Spread over crust. In large bowl, mix pumpkin, whipping cream, 2/3 cup sugar, the cinnamon, salt and remaining 3 eggs just until blended. Slowly and carefully spoon over cheesecake layer.
- ☐ Bake 2 hours or until edge of cheesecake is set at least 2 inches from edge of pan but center still jiggles slightly when moved. Turn oven off; open oven door at least 4 inches. Leave cheesecake in oven 30 minutes. Run spatula around edge of pan. Cool 30 minutes. Refrigerate 6 hours or overnight. Run spatula around edge of pan; remove side of pan. Pipe whipped topping around edges of cheesecake; sprinkle with remaining toffee bits.

## Nutrition Facts



## Properties

Glycemic Index:18.57, Glycemic Load:20.94, Inflammation Score:-9, Nutrition Score:8.1434783313585%

Nutrients (% of daily need)

Calories: 448.13kcal (22.41%), Fat: 28.43g (43.74%), Saturated Fat: 14.61g (91.29%), Carbohydrates: 44.19g (14.73%), Net Carbohydrates: 41.59g (15.12%), Sugar: 30.79g (34.21%), Cholesterol: 107.41mg (35.8%), Sodium: 350.61mg (15.24%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Protein: 5.46g (10.92%), Vitamin A: 3252.11IU (65.04%), Vitamin B2: 0.23mg (13.74%), Phosphorus: 113.91mg (11.39%), Selenium: 7.83µg (11.18%), Fiber: 2.6g (10.38%), Calcium: 78.51mg (7.85%), Vitamin B5: 0.73mg (7.28%), Manganese: 0.13mg (6.3%), Vitamin E: 0.92mg (6.11%), Folate: 24.38µg (6.09%), Iron: 1.03mg (5.72%), Vitamin B6: 0.1mg (5.04%), Zinc: 0.66mg (4.37%), Magnesium: 17.27mg (4.32%), Vitamin B12: 0.25µg (4.23%), Potassium: 147.72mg (4.22%), Vitamin B1: 0.05mg (3.14%), Vitamin D: 0.45µg (3.02%), Vitamin B3: 0.56mg (2.81%), Copper: 0.04mg (2.04%), Vitamin K: 1.86µg (1.77%), Vitamin C: 1.04mg (1.26%)