

Hazelnut-Pumpkin Cheesecake

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 12

24 gingersnaps
2 tablespoons granulated sugar
1/4 cup unsalted butter, melted
2 packages (8 ounce ea) cream cheese, softened
5 eggs
1 can (15 ounce) pumpkin
3/4 cup packed brown sugar
1/2 cup hazelnut liqueur
1 teaspoon ground cinnamon
1 teaspoon vanilla
1/2 teaspoon ground ginger
1/4 teaspoon whole nutmeg, grated
1/4 teaspoon ground cloves
1 carton (16 ounce) sour cream
1/4 cup granulated sugar
1/4 cup hazelnut liqueur
1/2 cup hazelnuts (filberts), coarsely chopped

Preparation Time: 30 minutes

Bake: 48 minutes

For the crust: In a food processor, combine the gingersnaps and granulated sugar. Cover and process to form fine crumbs. With the processor running, slowly add the melted butter, processing until combined. Press the mixture onto the bottom of a nine-inch springform pan. Chill until firm.

Preheat the oven to 350 degrees.

Place the cream cheese in a food processor. Cover and process until smooth. Add the eggs, pumpkin, brown sugar, 1/2 cup of liqueur, cinnamon, vanilla, ginger, nutmeg and cloves. Cover and process until smooth. Pour the filling over the crust, spreading evenly.

Place the springform pan in a shallow baking pan. Bake for 40 to 45 minutes or until the edge is firm and the center appears nearly set when gently shaken.

Meanwhile, for the topping: In a glass measuring cup, combine the sour cream, 1/4 cup of granulated sugar and the 1/4 cup of the liqueur. Carefully pour the topping over the cheesecake. Bake for 8 to 10 minutes more or until the edge of the topping just starts to bubble. Cool completely in the pan on a wire rack. Cover loosely and chill for at least twelve hours.

To serve: Loosen the edge of the cheesecake from the side of the pan. Remove the side of the pan. Cut the cheesecake while chilled. Let stand for 20 minutes at room temperature before serving. Sprinkle with hazelnuts.

Per Serving (excluding unknown items): 379 Calories; 25g Fat (58.0% calories from fat); 7g Protein; 33g Carbohydrate; trace Dietary Fiber; 150mg Cholesterol; 251mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	379	Vitamin B6 (mg):	.1mg
% Calories from Fat:	58.0%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	34.7%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	7.4%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	25g	Folacin (mcg):	29mcg
Saturated Fat (g):	14g	Niacin (mg):	1mg
Monounsaturated Fat (g):	7g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	1
Cholesterol (mg):	150mg	% Refused:	n n%
Carbohydrate (g):	33g		
Dietary Fiber (g):	trace		
Protein (g):	7g		
Sodium (mg):	251mg		
Potassium (mg):	234mg		
Calcium (mg):	92mg		
Iron (mg):	2mg		
Zinc (mg):	1mg		
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	1105IU		
Vitamin A (r.e.):	292RE		

Food Exchanges

Grain (Starch):	0
Lean Meat:	1
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	4 1/2
Other Carbohydrates:	2

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 379 **Calories from Fat:** 220

% Daily Values*

Total Fat 25g	38%
Saturated Fat 14g	71%
Cholesterol 150mg	50%
Sodium 251mg	10%
Total Carbohydrates 33g	11%
Dietary Fiber trace	2%
Protein 7g	
Vitamin A	22%
Vitamin C	2%
Calcium	9%
Iron	12%

* Percent Daily Values are based on a 2000 calorie diet.