

Philadelphia Pumpkin, Caramel & Pecan Cheesecake

Kraft creamcheese.com

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Servings: 16

*1/2 cup chopped pecans, divided
38 (about 1-1/2 cup) ginger snaps,
finely crushed
1/4 cup butter or margarine, melted
4 packages (8 ounce ea) Philadelphia
cream cheese, softened
1 cup sugar
1 can (15 ounce) pumpkin
1 tablespoon pumpkin pie spice
1 teaspoon vanilla
4 eggs
25 caramel candies
1/4 cup milk*

Preparation Time: 15 minutes

Preheat the oven to 325 degrees.

Chop 1/4 cup of nuts finely and place in a medium bowl. Add the ginger snap crumbs and the butter. Mix well. Press onto the bottom of a 13x9-inch pan.

In a large bowl, beat the cream cheese and sugar with a mixer until blended. Add the pumpkin, spice and vanilla. Mix well.

Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 45 minutes or until the center is almost set. Cool completely. Refrigerate for four hours.

Microwave the caramels and milk in a microwaveable bowl on HIGH for 1-1/2 minutes or until the caramels are completely melted, stirring every 30 seconds. Spoon over individual servings of the cheesecake. Sprinkle with the remaining nuts.

Serve with whipped cream

Start to Finish Time: 6 hours

Per Serving (excluding unknown items): 192 Calories; 8g Fat (38.7% calories from fat); 3g Protein; 27g Carbohydrate; 1g Dietary Fiber; 61mg Cholesterol; 158mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	192	Vitamin B6 (mg):	trace
% Calories from Fat:	38.7%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	55.1%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	6.2%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	8g	Folacin (mcg):	21mcg
Saturated Fat (g):	3g	Niacin (mg):	1mg
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	1
Cholesterol (mg):	61mg	% Refuse:	n n%
Carbohydrate (g):	27g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	158mg	Vegetable:	0
Potassium (mg):	123mg	Fruit:	0
Calcium (mg):	30mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	296IU		
Vitamin A (r.e.):	58RE		

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 192 **Calories from Fat:** 74

% Daily Values*

Total Fat 8g	13%
Saturated Fat 3g	14%
Cholesterol 61mg	20%
Sodium 158mg	7%
Total Carbohydrates 27g	9%
Dietary Fiber 1g	3%
Protein 3g	
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Vitamin A	6%
Vitamin C	1%
Calcium	3%
Iron	8%

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