

Pumpkin Brulee' Cheesecake

Publix Aprons

Servings: 8

1 bar (8 ounce) cream cheese
4 large eggs, divided
1/2 cup packed brown sugar, divided
3 tablespoons Creme Brulee' coffee creamer
1/2 teaspoon pure vanilla extract
1 cup canned pumpkin
2/3 cup packed brown sugar
1 can (5 ounce) evaporated milk
1 teaspoon pumpkin pie spice
1 graham cracker pie crust (9 ounce)

Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

In a bowl with an electric mixer, blend the cream cheese, two egg yolks, 1/4 cup of brown sugar, the coffee creamer and vanilla until smooth.

In a second bowl, whisk two whole eggs, the pumpkin, milk, 2/3 cup of brown sugar and the pumpkin pie spice until blended.

Place the pie crust on a baking sheet. Spoon the pumpkin mixture into the crust. Spoon the cream cheese mixture into small mounds over the pumpkin mixture. Gently pull a butter knife through the mounds to swirl the fillings.

Bake for 50 to 55 minutes or until the top is puffed and a toothpick inserted in the center comes out clean. Cover the edges of the crust with foil to prevent excessive browning. Cool on a wire rack for one hour. Cover and chill for at least two hours (or overnight).

Sprinkle the top of the cheesecake evenly with the remaining 1/4 cup of brown sugar. Broil six inches from the heat for 35 to 45 seconds (or use a kitchen torch in a circular motion) or until the sugar melts. Let stand 1 minute to cool before serving.

Start to Finish Time: 4 hours

Per Serving (excluding unknown items): 312 Calories; 15g Fat (42.7% calories from fat); 8g Protein; 38g Carbohydrate; 1g Dietary Fiber; 147mg Cholesterol; 168mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	312	Vitamin B6 (mg):	.1mg
% Calories from Fat:	42.7%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	47.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	9.8%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	15g	Folacin (mcg):	23mcg
Saturated Fat (g):	9g	Niacin (mg):	trace
Monounsaturated Fat (g):	5g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	147mg	% Refused:	0%
Carbohydrate (g):	38g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	8g	Lean Meat:	1/2
Sodium (mg):	168mg	Vegetable:	1/2
Potassium (mg):	339mg	Fruit:	0
Calcium (mg):	155mg	Non-Fat Milk:	1/2
Iron (mg):	2mg	Fat:	2 1/2
Zinc (mg):	1mg	Other Carbohydrates:	2
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	7416IU		
Vitamin A (r.e.):	858RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 312 **Calories from Fat:** 133

% Daily Values*

Total Fat 15g	23%
Saturated Fat 9g	43%
Cholesterol 147mg	49%
Sodium 168mg	7%
Total Carbohydrates 38g	13%
Dietary Fiber 1g	4%
Protein 8g	
Vitamin A	148%
Vitamin C	3%
Calcium	15%
Iron	11%

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