

Pumpkin Gingersnap Cheesecake

McCormickGourmet.com

Servings: 12

CRUST

2 cups gingersnap cookie crumbs
(about 40 cookies)

6 tablespoons butter, melted

2 tablespoons granulated sugar

FILLING

2 packages (8 ounces ea) cream
cheese, softened

3/4 cup firmly packed light brown
sugar

3 eggs

1 can (15 ounce) pumpkin

1 tablespoon flour

2 teaspoons McCormick pure vanilla
extract

1 teaspoon McCormick Gourmet

Collection cinnamon, Saigon

1/2 teaspoon McCormick Gourmet

Collection ginger, ground

1/4 teaspoon McCormick Gourmet

Collection cloves, ground

1/4 teaspoon McCormick Gourmet

Collection nutmeg, ground

VANILLA WHIPPED

CREAM (optional)

1 cup heavy cream

1/4 cup confectioner's sugar

1 teaspoon McCormick Gourmet

Collection pure vanilla extract

Preparation Time: 20 minutes

Preheat the oven to 350 degrees.

For the crust: In a medium bowl, mix all of the ingredients. Press evenly into the bottom of a nine-inch springform pan. Set aside.

For the filling: In a large bowl, beat the cream cheese and brown sugar with an electric mixer on medium speed until fluffy. Add the eggs, one at a time, beating on low speed after each addition just until blended. Add the pumpkin, flour, vanilla and spices; beat until smooth. Pour into the crust.

Bake for 50 minutes or until the top is lightly browned and the center is almost set.

Turn off the oven. Let the cheesecake stand in the oven for one hour. Remove from the oven.

Run a small knife or metal spatula around the rim of the pan to loosen the cheesecake. Cool in the pan on a wire rack.

Refrigerate for four hours or overnight.

For the vanilla whipped cream: In a medium bowl, beat the cream, confectioner's sugar and vanilla with an electric mixer on high speed until stiff peaks form. Garnish the cheesecake with vanilla whipped cream, if desired.

Start to Finish Time: 50 minutes

Per Serving (excluding unknown items): 347 Calories; 28g Fat (70.8% calories from fat); 5g Protein; 21g Carbohydrate; trace Dietary Fiber; 138mg Cholesterol; 203mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 5 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	347	Vitamin B6 (mg):	trace
% Calories from Fat:	70.8%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	23.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.8%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	28g	Folacin (mcg):	14mcg
Saturated Fat (g):	17g	Niacin (mg):	trace
Monounsaturated Fat (g):	8g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	138mg	% Refused:	0.0%
Carbohydrate (g):	21g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	5g	Lean Meat:	1/2
Sodium (mg):	203mg	Vegetable:	0
Potassium (mg):	161mg	Fruit:	0
Calcium (mg):	66mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	5
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	1276IU		
Vitamin A (r.e.):	336 1/2RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving	
Calories 347	Calories from Fat: 246
% Daily Values*	
Total Fat 28g	43%
Saturated Fat 17g	85%
Cholesterol 138mg	46%
Sodium 203mg	8%
Total Carbohydrates 21g	7%
Dietary Fiber trace	0%
Protein 5g	
Vitamin A	26%
Vitamin C	2%
Calcium	7%
Iron	6%

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