

Spiced Pumpkin Cheesecake

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Servings: 16

24 two-inch gingersnaps
1/4 cup pecan halves
4 packages (8 ounce ea) cream cheese, softened
1 cup sugar
1 can (15 ounce) pumpkin
1 tablespoon pumpkin pie spice
1 teaspoon vanilla
4 eggs

Preparation Time: 30 minutes

Bake: 1 hour 20 minutes

Preheat oven to 325 degrees.

Place the gingersnaps and nuts into a food processor. Use a pulsing action to process until finely crushed. Press onto the bottom of a nine-inch springform pan.

In a large bowl, beat the cream cheese and sugar with an electric 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 the mixture over the crust.

Bake for one hour and 20 minutes or until the center is almost set.

Loosen the cake from the rim of the pan. Cool before removing the rim.

Refrigerate the cheesecake for four hours.

Start to Finish Time: 7 hours

Per Serving (excluding unknown items): 328 Calories; 24g Fat (63.9% calories from fat); 7g Protein; 23g Carbohydrate; trace Dietary Fiber; 117mg Cholesterol; 258mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 4 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):

328

Vitamin B6 (mg):

.1mg

% Calories from Fat:	63.9%
% Calories from Carbohydrates:	28.0%
% Calories from Protein:	8.1%
Total Fat (g):	24g
Saturated Fat (g):	13g
Monounsaturated Fat (g):	7g
Polyunsaturated Fat (g):	2g
Cholesterol (mg):	117mg
Carbohydrate (g):	23g
Dietary Fiber (g):	trace
Protein (g):	7g
Sodium (mg):	258mg
Potassium (mg):	156mg
Calcium (mg):	66mg
Iron (mg):	2mg
Zinc (mg):	1mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	1008IU
Vitamin A (r.e.):	279RE

Vitamin B12 (mcg):	.4mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	23mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refuse:	0.0%

Food Exchanges

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

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 328 Calories from Fat: 210

% Daily Values*

Total Fat 24g	36%
Saturated Fat 13g	67%
Cholesterol 117mg	39%
Sodium 258mg	11%
Total Carbohydrates 23g	8%
Dietary Fiber trace	2%
Protein 7g	
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Vitamin A	20%
Vitamin C	1%
Calcium	7%
Iron	10%

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