

Pumpkin Brandy Cheesecake

Izaak Walton Inn - Essex, MN

The Great Country Inns of America Cookbook (2nd ed) (1992)

Servings: 12

1 1/2 cups ginger snap cookie crumbs
1/3 cup sliced almonds
1/3 cup margarine, melted
1/2 teaspoon ground cinnamon
2 pounds cream cheese, softened
1 1/4 cups sugar
1 1/2 teaspoons pumpkin pie spice
1/2 teaspoon ground ginger
4 eggs
1 cup mashed pumpkin
1/4 cup brandy
3 tablespoons half-and-half
TOPPING
2 cups sour cream
1/4 cup sugar
2 tablespoons brandy
sliced almonds (for garnish)

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Preheat the oven to 325 degrees.

Make the crust: In a bowl, mix together the cookie crumbs, almonds, margarine and cinnamon. Press into a ten-inch springform pan. Bake for 10 minutes.

To make the filling: In the large bowl of an electric mixer, combine the cream cheese, sugar, pumpkin pie spice, ginger, eggs, pumpkin, brandy and half-and-half. Blend well. Pour over the crust.

Bake for 40 minutes. Turn off the oven and let the cake cool completely without opening the oven door.

To make the topping: Preheat the oven to 400 degrees.

In a bowl, combine the sour cream, sugar and brandy. Pour over the cooled cake. Bake for 10 minutes.

Cool the cake and refrigerate.

Remove from the pan and press sliced almonds onto the sides.

Per Serving (excluding unknown items): 561 Calories; 43g Fat (70.0% calories from fat); 10g Protein; 31g Carbohydrate; 1g Dietary Fiber; 171mg Cholesterol; 328mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 8 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	561	Vitamin B6 (mg):	.1mg
% Calories from Fat:	70.0%	Vitamin B12 (mcg):	.7mcg
% Calories from Carbohydrates:	22.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.3%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	43g	Folacin (mcg):	26mcg
Saturated Fat (g):	23g	Niacin (mg):	trace
Monounsaturated Fat (g):	14g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	17
Cholesterol (mg):	171mg	% Daily Value:	0.0%
Carbohydrate (g):	31g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	10g	Lean Meat:	1
Sodium (mg):	328mg	Vegetable:	1/2
Potassium (mg):	246mg	Fruit:	0
Calcium (mg):	134mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	8
Zinc (mg):	1mg	Other Carbohydrates:	1 1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	6190IU		
Vitamin A (r.e.):	939 1/2RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 561 **Calories from Fat:** 393

		% Daily Values*
Total Fat	43g	67%
Saturated Fat	23g	116%
Cholesterol	171mg	57%
Sodium	328mg	14%
Total Carbohydrates	31g	10%
Dietary Fiber	1g	4%
Protein	10g	
Vitamin A		124%
Vitamin C		2%
Calcium		13%
Iron		10%

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