



## Cream Cheese-Swirled Pumpkin Pie

with Chocolate Shortbread Crust



1,5h



2 Servings

Swirling together luscious cheesecake and classic pumpkin pie, this holiday dessert is the best of both worlds! Here we bake a rich, creamy seasonally-inspired cheesecake filling full of pumpkin purée and warming pie spice blend in a homemade chocolate cookie crust. The result is a next-level dessert that deserves a spot at your Thanksgiving table. (2p serves 6; 4p serves 12)



## What we send

- 8 oz cream cheese <sup>7</sup>
- 5 oz all-purpose flour <sup>1</sup>
- $\frac{3}{4}$  oz unsweetened cocoa powder
- 10 oz granulated sugar
- 15 oz can pumpkin purée
- $\frac{1}{4}$  oz pie spice blend

## What you need

- 6 Tbsp unsalted melted butter <sup>7</sup>
- kosher salt
- 2 large eggs plus 1 large egg yolk <sup>3</sup>

## Tools

- 9-inch pie plate (not deep dish)
- hand-held mixer or stand mixer with whisk attachment

## Cooking tip

If using a disposable pie tin, you might have leftover filling, they are smaller than standard pie plates. Bake any remaining filling in ovenproof ramekins or freeze filling, up to 1 month.

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 470kcal, Fat 23g, Carbs 61g, Protein 7g



### 1. Prep shortbread crust

Preheat oven to 425°F with a rack in the center. Place **cream cheese** in a large bowl to soften. In a 2nd large bowl, combine **1 cup flour, 3 tablespoons each of cocoa powder and sugar, and a pinch of salt**. Add **6 tablespoons melted butter** and **1 large egg yolk** (save egg white for own use); stir with a fork until mixture resembles wet, clumpy sand.



### 4. Make pumpkin pie filling

To large bowl with **remaining cream cheese filling**, add **pumpkin purée, 1 large egg,  $\frac{1}{2}$  cup sugar, 2 teaspoons pie spice blend, and  $\frac{1}{4}$  teaspoon salt**, whisk until smooth.



### 2. Bake pie crust

Transfer **shortbread dough** to a (9-inch) pie plate, pressing to spread across the bottom and up the sides. Use a fork to poke holes in the crust all over. Bake on center oven rack until crust is dry and set, 8-10 minutes (it will puff up while baking and deflate as it cools). Remove from oven; let crust cool while you prepare fillings.



### 5. Assemble pie

Once **pie crust** is cool to the touch, pour in **pumpkin pie filling** (it should fill the entire crust, almost up to the rim). Dollop **reserved cream cheese filling** over top, then use a knife or toothpick to swirl mixture together, creating a marbled design.



### 3. Make cream cheese filling

Meanwhile, to bowl with **softened cream cheese**, add **1 large egg** and  **$\frac{1}{2}$  cup granulated sugar**. Use a hand-held mixer (or stand mixer with whisk attachment) to beat mixture until very smooth, 1-2 minutes. Transfer  **$\frac{1}{2}$  cup of the cream cheese filling** to a medium bowl and reserve for step 5.



### 6. Bake & serve

Bake **pie** on center oven rack for 15 minutes, then reduce temperature to 350°F. Continue to bake until filling puffs up and center is set, but still slightly jiggly, 25-35 minutes. Let **cream-cheese swirled pumpkin pie** cool completely on a wire rack before serving. Enjoy!

(Alternatively, once cooled, chill in refrigerator for 2 hours or overnight.)