



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 a warming spice blend in a homemade chocolate cookie crust. The result is a next-level dessert that deserves a spot at your Thanksgiving table. (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 slice)

What we send

- 8 (1 oz) cream cheese ²
- 5 oz all-purpose flour ³
- ¾ oz unsweetened cocoa powder
- 2 (5 oz) granulated sugar
- 15 oz can pumpkin purée
- ¼ oz warm spice blend

What you need

- 6 Tbsp melted butter ²
- kosher salt
- 2 large eggs + 1 large egg yolk ¹

Tools

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

Cooking tip

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

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500kcal, Fat 23g, Carbs 69g, 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 at room temperature.

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.



2. Bake pie crust

Transfer **shortbread dough** to a 9-inch pie plate, pressing to spread across bottom and up sides. Use a fork to poke holes all over crust.

Bake on center oven rack until dry and set, 8-10 minutes (it will puff up while baking and deflate as it cools). Remove from oven and let cool.



3. Make cream cheese filling

Meanwhile, add **1 large egg** and **½ cup granulated sugar** to bowl with **softened cream cheese**. Use a handheld mixer (or stand mixer with whisk attachment) to beat until very smooth, 1-2 minutes. Transfer **½ cup of the cream cheese filling** to a medium bowl and reserve for step 5.



4. Make pumpkin pie filling

To large bowl with **remaining cream cheese filling**, add **pumpkin purée**, **1 large egg**, **½ cup sugar**, **2 teaspoons warm spice blend**, and **¼ teaspoon salt**; whisk until smooth.



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.



6. Bake & serve

Bake 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 fridge for 2 hours or overnight.)