

MINI PUMPKIN CHEESECAKE BITES

12 Servings – 20 min. prep – 15 minute cook time

Ingredients

For the Crust

10 full graham cracker crust sheets,
honey or cinnamon

1/2 C almonds

2 tbsp unsalted butter, melted

pinch of salt

For the filling

4 tbsp cream cheese, softened

1 C pumpkin puree

2 C whipped cream

1 tsp cinnamon and nutmeg

1 tbsp brown sugar

pinch of salt

Instructions

1. Preheat oven to 350 degrees F
2. First the filling- melt the butter in the microwave
3. In the food processor, add graham crackers and almonds. Pulse until finely ground.
4. Add salt and melted butter. Pulse to combine
5. Grease a 12 count muffin tin or use paper liners
6. Divide graham cracker mix equally into each muffin cup.
7. Use the back of a spoon or measuring cup to press the mixture down.
8. Bake in the oven for 15 minutes
9. Make the filling while the crust bakes. Soften the cream cheese in a microwave safe bowl
10. Add the pumpkin and whipped cream. Gently fold all 3 together
11. Add the spices: cinnamon, nutmeg, brown sugar, and salt. Gently fold into mixture
12. Once baked, let the crust cool for about 30 minutes
13. Once cooled, spoon filling evenly amongst the 12 cups
14. Refrigerate for at least 1 hour
15. To serve, add a dollop of whipped cream and a few mini chocolate chips
16. Enjoy!