

Mini Pumpkin Cheesecakes

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Recipe adapted from: Citronlimette

Here's what you need:

Crust

1-1/4 cups graham cracker crumbs or gingersnap cookie crumbs

4 Tbs. butter, melted

2 Tbs. sugar

Filling

12 oz. reduced fat cream cheese, at room temperature

1/2 (rounded) cup pumpkin puree, not pumpkin pie filling

2 large eggs, room temperature

1/2 cup sugar

1/2 tsp. cinnamon

1/2 tsp. ginger

1/8 tsp. cloves

1/4 tsp. salt

1 Tbs. flour

Preheat oven to 325 degrees. Line a 12 cup muffin tin with paper liners and set aside.

In a bowl mix the graham cracker crumbs, sugar, & melted butter until it resembles wet sand.

Divide evenly (approx 2 Tbs. each) between the muffin liners and press into the liner with the back of the Tablespoon until firm.

Bake 5 minutes then remove from oven to fill with cheesecake filling.

Beat the cream cheese until fluffy. Add the sugar and beat until incorporated.

Add the eggs and beat until smooth. Add the pumpkin and mix until completely incorporated. Add the spices and flour and mix well.

Divide the batter between the 12 liners filling each liner all the way full. They will puff up a little during cooking but go back down when cooled.

Bake 22-25 minutes or until set and not jiggly. Mine took 23 minutes.

Cool in pan a few minutes then remove to cooling rack to cool completely. Refrigerate at least 3 hours before serving.

I made these with both the graham cracker crumb crust and a gingersnap crust and I prefer the graham cracker crust better. You can use whichever crumb crust you prefer. The gingersnap cookie crust gives these cheesecakes a little spicy bite but they are still good.

Serves 12 individual cheesecakes

Enjoy!