

friendsgiving Recipe



Recipe for: Pumpkin Cheesecake Cups

From the Kitchen of: Twin Roots Garden Co.

MAKES: 8 small desserts | CHILL: 4 hours or overnight | METHOD: No-bake

Ingredients

Crumb layer

3/4 cup graham cracker crumbs

2 tbsp melted butter

Pinch of salt

Filling

8 oz cream cheese, softened

3/4 cup canned pumpkin purée (not pumpkin pie filling)

1/2 cup powdered sugar

1 tsp vanilla extract

1 tsp pumpkin pie spice

1 cup cold heavy whipping cream

Directions

1. Combine crumbs, melted butter, and salt. Divide among eight small glasses or dessert cups.
2. Beat cream cheese until smooth. Beat in pumpkin, powdered sugar, vanilla, and pumpkin pie spice.
3. In a separate bowl, whip the heavy cream to medium-stiff peaks.
4. Gently fold whipped cream into the pumpkin mixture.
5. Spoon into cups, cover, and refrigerate for at least **4 hours**, or overnight.

Serve chilled with a light dusting of cinnamon.

