

Get ready to fall in love with the rich and velvety goodness of these Pumpkin Spice Cheesecake Bites. They're the perfect autumn treat, combining the warmth of pumpkin spice with the creaminess of cheesecake.

Ingredients:

- 1 cup pumpkin puree
- 2 teaspoons pumpkin pie spice
- 1 1/2 cups graham cracker crumbs
- 1/4 cup melted butter
- 2 cups cream cheese, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- Whipped cream and cinnamon for garnish (optional)

**Directions:**

1. Preheat your oven to 325°F (160°C). Line a square baking pan with parchment paper, leaving an overhang for easy removal.
2. **For the Crust:**
 - In a mixing bowl, combine the graham cracker crumbs and melted butter. Press this mixture into the bottom of the prepared baking pan.
3. **For the Cheesecake Layer:**
 - In a separate mixing bowl, beat the cream cheese and granulated sugar until smooth and creamy.
 - Add the eggs, one at a time, mixing well after each addition.
 - Stir in the vanilla extract.
 - Pour the cream cheese mixture over the graham cracker crust.
4. **For the Pumpkin Layer:**
 - In another mixing bowl, combine the pumpkin puree and pumpkin pie spice.
 - Carefully spread the pumpkin mixture over the cream cheese layer.
5. Bake in the preheated oven for about 30-35 minutes or until the edges are set, and the center is slightly jiggly.
6. Remove from the oven and let it cool in the pan. Once cooled, refrigerate for at least 2 hours or until fully chilled.
7. Use the parchment paper overhang to lift the cheesecake out of the pan. Cut into bite-sized squares.
8. Garnish with whipped cream and a sprinkle of cinnamon if desired.



Nutritional Information:

- Calories: 180 per serving
- Total Fat: 12g
- Saturated Fat: 7g
- Cholesterol: 55mg
- Sodium: 120mg
- Total Carbohydrates: 17g
- Dietary Fiber: 1g
- Sugars: 10g
- Protein: 3g

Pumpkin Spice Cheesecake Bites



are a taste of autumn in every bite. With the perfect blend of pumpkin spice and creamy cheesecake, they're an irresistible dessert for the fall season. Enjoy the cozy flavors of fall in every velvety square! ☐☐☐