



Mini Pumpkin Cheesecakes

Introduction

Mini pumpkin cheesecakes are a delightful twist on traditional dessert offerings, perfectly



capturing the essence of fall. These tiny treats combine the creamy richness of cheesecake with the warm spices of pumpkin, making them a perfect choice for gatherings, holiday parties, or a cozy evening at home. The beauty of these mini cheesecakes lies not only in their flavor but also in their presentation, offering an elegant touch to any dessert table.

Detailed Ingredients with measures

Cream cheese: 16 ounces Granulated sugar: 1 cup Pumpkin puree: 1 cup

Eggs: 2 large

Vanilla extract: 1 teaspoon Ground cinnamon: 1 teaspoon Ground nutmeg: 1/2 teaspoon Ground ginger: 1/4 teaspoon

Salt: 1/4 teaspoon

Graham cracker crumbs: 1 cup

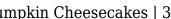
Butter (melted): 1/4 cup

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes Total Time: 45 minutes Yield: 12 mini cheesecakes





Mini Pumpkin Cheesecakes

Detailed Directions and Instructions



Click next page below