

PUMPKIN PIE CHEESECAKES

Prep Time: 10 minutes | Cook time: 25 minutes | Total time: 2hrs 35 min
Makes 10 mini cheesecakes

INGREDIENTS

Crust

- 3 tbsp butter, melted
- $\frac{3}{4}$ cup graham cracker crumbs (about 5 full sheets, crushed)
- 1 tbsp brown sugar
- 1 tsp cinnamon
- $\frac{1}{4}$ tsp ginger

Cheesecake

- 1 tbsp flour
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{4}$ tsp nutmeg
- $\frac{1}{8}$ tsp cloves
- $\frac{1}{8}$ tsp ginger
- 1 package cream cheese (8oz)
- 3 tbsp Greek yogurt
- $\frac{1}{3}$ cup pumpkin puree
- 3 tbsp brown sugar
- 1 tsp vanilla extract
- 1 egg



DIRECTIONS

1. Preheat oven to 300 degrees Fahrenheit. Line a standard muffin tin with 10 cupcake liners.
2. Prepare the crust - melt butter in a small bowl, and add graham cracker crumbs, brown sugar, cinnamon, and ginger. Stir to combine. Note: If using actual graham crackers, crumble them in a food processor or with a rolling pin in a ziploc bag (both methods work great).
3. Scoop a heaping spoonful of the crust mixture into each cup. Press down well, using your fingers or a utensil.
4. Prepare the cheesecake - in a large bowl, mix flour, cinnamon, nutmeg, cloves, and ginger.
5. Add cream cheese, Greek yogurt, pumpkin, brown sugar, and vanilla extract. Beat well to combine.
6. Add egg and beat until smooth throughout.
7. Evenly divide mixture between cups, then bake for 25 minutes.
8. Remove from oven, let cool, then transfer to the refrigerator. Allow to chill for at least 2 hours. Top with maple syrup and walnuts, if desired. Enjoy!