
Mini No-Bake Pumpkin Cheesecakes

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Servings: 12

Preparation Time: 15 minutes

Start to Finish Time: 20 minutes

Chill: 2 hours

12 gingersnaps

1 packet (3/4 ounce) unflavored gelatin

2 tablespoons warm water

12 ounces cream cheese, room temperature

1 cup confectioners' sugar

2/3 cup pure pumpkin puree'

2/3 cup heavy cream

1/2 teaspoon pumpkin pie spice

1/2 teaspoon pure vanilla extract

whipped cream (for topping)

crushed gingersnaps (for topping)

Line a twelve-cup muffin pan with paper liners and put a gingersnap in each cup.

In a microwave-safe bowl, stir the gelatin into the warm water until mostly dissolved. Let stand for 5 minutes. Then microwave in 10-second intervals until melted.

In a large bowl, combine the cream cheese, confectioners' sugar, pumpkin puree', heavy cream, gelatin mixture, pie spice and vanilla. Beat with a mixer until fluffy. Spread in the muffin cups over the gingersnaps. Refrigerate until set, at least two hours.

Remove the cheesecakes from the muffin tins. Remove the liners and top with whipped cream and crushed gingersnaps.

Dessert

Per Serving (excluding unknown items): 200 Calories; 15g Fat (68.0% calories from fat); 3g Protein; 13g Carbohydrate; trace Dietary Fiber; 49mg Cholesterol; 153mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 1 Other Carbohydrates.