



Mini Pumpkin Cheesecakes

Prep: 35 minutes plus cooking

Bake: 20 minutes • Serves: 18

- 8 sheets **PICS graham crackers**, broken in half
- 3 tablespoons **PICS unsalted butter**, melted
- 2 packages (8 ounces each) **PICS Neufchâtel cheese**, softened
- ¼ cup **PICS granulated sugar**
- 2 **PICS large eggs**
- 1 cup **PICS canned 100% pure pumpkin**
- 3 tablespoons **PICS maple syrup**
- 2 tablespoons **PICS all-purpose flour**
- 1 teaspoon pumpkin pie spice
- 1 teaspoon **PICS vanilla extract**
- ¼ cup plus 1 tablespoon **PICS chopped pecans**

1. Preheat oven to 350°. Line 18 standard muffin cups with baking cups.

2. In food processor, pulse graham crackers 20 times or until fine crumbs form. In medium bowl, stir butter and graham cracker crumbs; press into bottom of prepared cups.

3. In large bowl, with mixer on low speed, beat cheese and sugar 4 minutes or until light and fluffy. Add eggs, pumpkin, syrup, flour, pumpkin pie spice and vanilla extract; beat on medium speed 1 minute or until incorporated. Divide pumpkin mixture into cups; sprinkle with pecans.

4. Bake cheesecakes 20 minutes or until set; cool completely on wire rack. Refrigerate cheesecakes at least 2 hours before serving.

*Approximate nutritional values per serving (1 cheesecake):
160 Calories, 10g Fat (5 Saturated), 45mg Cholesterol, 130mg Sodium,
13g Carbohydrates, 8g Sugar (5g Added Sugars), 1g Fiber, 4g Protein*