

Pumpkin-Cookie Butter Mini Cheesecakes

Makes 18 mini cheesecakes

For the crust:

25 biscoff cookies
2 tablespoons sugar
2 tablespoons butter, melted
1 large egg white

For the filling:

8 ounces Greek cream cheese, softened
½ cup canned pumpkin puree
½ cup cookie butter

3 tablespoons sugar
2 tablespoons all-purpose flour
2 teaspoons vanilla extract
½ teaspoon pumpkin pie spice
¼ teaspoon ground cinnamon

For the whipped cream:

1 cup heavy whipping cream
¼ cup powdered sugar
½ teaspoon ground cinnamon
¼ teaspoon vanilla extract

Instructions:

1. Preheat oven to 300°F. **2.** For the crust: Place cookies in a food processor; pulse until crumbled. Add 2 tablespoons sugar, the butter, and egg white; pulse just until moistened. **3.** Coat 18 muffin cups well with cooking spray. Spoon about 1 heaping tablespoon crumb mixture into each muffin cup; press crumbs firmly into bottom. **4.** Bake for 8 to 10 minutes or until toasty. Remove from oven; cool 10 minutes. **5.** For the filling: Wipe food processor clean with a dry cloth. Place cream cheese, pumpkin, and cookie butter in processor; process until smooth and no lumps remain. Add 3 tablespoons sugar, the flour, 2 teaspoons vanilla, the pumpkin pie spice, and ¼ teaspoon cinnamon; process until smooth. **6.** Spoon batter evenly into muffin cups. **7.** Bake 15 to 18 minutes or until centers of cheesecakes are set. Cool completely on a wire rack in the pan. **8.** Cover pan, and refrigerate at least 3 hours. **9.** Carefully run a knife around the edge of each cheesecake and remove to a platter. **10.** For whipped cream: Combine whipping cream, powdered sugar, ½ teaspoon cinnamon, and ¼ teaspoon vanilla in a chilled metal bowl. Beat with an electric hand mixer until stiff peaks form. Pipe or spread desired amount of whipped cream onto mini cheesecakes (you may have extra whipped cream).

