

FROM THE KITCHEN OF SILK AND CINNAMON



Mini Maple Pumpkin Cheesecake

Ingredients: Crust: 3/4 cup graham cracker crumbs, 1/2 tbsp. sugar, 2 tbsp. butter

Cheesecake: 12 oz. cream cheese, 1/2 cup brown sugar, 1/2 cup pumpkin puree,
2 tbsp. maple syrup, 1/4 tsp. salt, 1/2 tsp. cinnamon, 1 egg

Whip Cream: 1/2 cup heavy whipping cream, 2 tbsp. brown sugar, 1 tsp. maple syrup

Directions:

1. Preheat oven to 350 degrees, place aluminum cupcake liners in pan.
2. Combine crust ingredients, press firmly into cupcake tin, bake for 5 minutes.
3. In a large bowl, beat together cream cheese and sugar.
4. Then, mix in remaining filling ingredients.
5. Fill the cupcake tins 2/3 full with filling and bake for 18-20 minutes or until set.
6. Allow cheesecakes to cool, then add whipped cream topping for best results.