

MINI CHOCOLATE CUPCAKE

NO BAKE CHEESECAKES

Makes 6 servings

Ingredients

8 Otis Spunkmeyer Mini Chocolate Cupcakes

8 oz cream cheese, softened
8 oz pumpkin puree
3 tsp vanilla extract (*1 tsp reserved for whipped cream*)
1 c. heavy whipping cream (*save 1/4 for topping*)
1/4 c. brown sugar
3/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. salt
pinch of ground cloves

* **Optional** pinch of ground cardamom

Method

1. In a small bowl, combine mini cupcakes with a fork until they are all mixed together. Press into the bottom of 4 small glass jars or cups..
2. In a medium bowl, whip heavy cream and 1 teaspoon of vanilla extract until soft peaks form.
3. In the bowl of your electric mixer or using medium bowl and hand mixer, beat the cream cheese until fluffy. Add the brown sugar, vanilla extract, cinnamon, nutmeg, ginger, cloves, cardamom and salt and beat together for a few minutes. (You can also substitute 1 1/2 teaspoons of pumpkin pie spice for these spices.)
4. Use a spatula to fold the pumpkin puree into the mixture. Next, fold in 3/4 of the whipped cream, reserving 1/4 of the whipped cream for topping.
5. Scoop pumpkin cheesecake mixture into a large plastic bag, cut the corner of the bag and pipe the filling over the cupcake crust.
6. Top with remaining whipped cream.
7. Serve immediately or refrigerate.

Have some added fun and top the whole thing with a mini cupcake, crushed cupcake or shaved chocolate!

Recipe by *Let me Eat Cake*

