



*Cinnamon Perfect for holiday
Catering or a dessert tray.*

Mini Pumpkin Cheesecakes

Makes 42 individual cheesecakes

Paper liners
42 gingersnap cookies
1 lb. 8 oz. cream cheese, softened
12 oz. sugar
3/4 oz. Argo® Corn Starch
2 tsp. Durkee® Pumpkin Pie Spice
8 oz. eggs
1 lb. canned pumpkin
5 fl. oz. Karo® Light OR Dark Corn Syrup

Directions:

Line muffin pans with paper baking cups. Place 1 gingersnap in each.

Beat cream cheese, sugar, corn starch and pumpkin pie spice in electric mixer with flat paddle. Add eggs and mix well. Add pumpkin and corn syrup; beat 1 minute.

Using a #20 scoop, portion cheesecake into cupcake liners. Bake in preheated 325°F oven for 30 to 35 minutes, until just set.

Chill for 1 hour. Garnish as desired.