

# MINI PUMPKIN SPICE LATTE CHEESECAKES

Wow guests at Friendsgiving with a delicious twist on a classic cheesecake from *Philadelphia* Cream Cheese.



## WHAT YOU NEED

- 24 European-style cookies for coffee (speculoos cookies), finely crushed (about 1-3/4 cups)
- 1 cup sugar, divided
- 3 pkg. (8 oz. each) **PHILADELPHIA** Cream Cheese, softened
- 3/4 cup canned pumpkin
- 2-1/4 tsp. pumpkin pie spice, divided
- 1 tsp. vanilla
- 3 eggs
- 1 Tbsp. MAXWELL HOUSE Instant Coffee
- 1 cup whipping cream

## MAKE IT

Heat oven to 325°F.

Combine cookie crumbs and 2 Tbsp. sugar; press onto bottoms of 24 paper-lined muffin cups, adding about 1 Tbsp. crumb mixture to each cup.

Beat cream cheese and 3/4 cup of the remaining sugar in large bowl with mixer until blended. Add pumpkin, 2 tsp. pumpkin pie spice and vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Stir in coffee granules until completely dissolved. Spoon over crusts.

Bake 26 to 30 min. or until centers are almost set. Cool completely. Refrigerate 2 hours.

Beat whipping cream with remaining 2 Tbsp. sugar in clean bowl with mixer on high speed until stiff peaks form. Spoon into pastry bag; use to pipe whipped cream over cheesecakes. Sprinkle with remaining pumpkin pie spice.

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