Mini Pumpkin Pie Cheesecakes (No-Bake!) ~ Sam Merritt

These mini pumpkin pie cheesecakes consist of creamy pumpkin pie flavored cheesecake on a gingersnap-crumb crust. These are an easy, no-bake fall-time treat that would be perfect to serve as a Thanksgiving dessert (and it's great for kids!)!

Prep Time ~ 25 minutes
Chilling Time (recommended) ~ 4 hours
Servings ~ 30 mini desserts
Calories ~ 136kcal
Need ~ 30 disposable 2 oz shot glasses (click link to buy the ones I use)

Ingredients
Crust

- 15 Gingersnap cookies
- 2 Tablespoons butter melted (salted or unsalted is fine)

Whipped Cream

- 3 cups (709 ml) heavy whipping cream
- 1 cup (125 g) powdered sugar
- 2 teaspoons vanilla extract

Pumpkin Pie Cheesecake

- 16 oz cream cheese softened, (2 8-oz packages)
- 1 cup (245 g) canned pumpkin puree
- 2 cups (250 g) powdered sugar
- 2 Tablespoons light brown sugar firmly packed
- 2 teaspoons pumpkin pie spice
- 1 teaspoon vanilla extract

Instructions

Crust

- In food processor, pulse cookies until mostly crumbled. Add butter and pulse until completely blended (fine crumbs).
- Using a small spoon, gently pack about 1 ½ teaspoons of the crumbled cookie mixture into the bottom of each shot glass (30 shot glasses total). Reserve any extra crumbs to sprinkle on top.

Whipped Cream

- Combine heavy cream, 1 cup powdered sugar, and 2 teaspoons vanilla extract in a large bowl. Use an electric mixer to beat until mixture is thick and billowy and stiff peaks have formed.

- Divide whipped cream in half (approximate is fine), you will need half for the filling and half for the topping. Set both aside for now.

Pumpkin Pie Cheesecake Layer

- Using an electric mixer or stand mixer, beat together cream cheese, pumpkin puree, and brown sugar until mixture is smooth and well-combined.
- Gradually stir in powdered sugar until combined.
- Add in pumpkin spice and vanilla extract and stir well.
- Take one half of your reserved whipped cream and carefully fold it into the pumpkin mixture until smooth. You could do this with an electric mixer on low speed but I usually do this part by hand.
- Pipe filling into prepared shot glasses, filling nearly to the brim.
- Pipe or dollop your remaining half of whipped cream evenly overtop the dessert shooters. If you reserved any cookie crumbs, sprinkle these over the whipped cream for decoration if desired. While these desserts may be served immediately, the filling will be quite soft and I recommend chilling in the refrigerator in an airtight container for at least 4 hours before serving.

Notes

- Crust ~ You may substitute a graham cracker crust instead. Stir together 3/4 cup (85g) graham cracker crumbs and 3 Tablespoons butter, and use that instead.
- Whipped cream ~ to substitute storebought whipped topping (often Cool Whip) you will need 24 oz (680g) thawed whipped topping. Half will go into the pumpkin mixture and half will be piped on top. Omit all of the "Whipped Cream" ingredients/steps for in the recipe.
- Piping ~ use a large piping bag with a large open tip, but a large ziploc bag with a corner snipped off will work just as well. To pipe the whipped cream on top use a Wilton 2D tip but you could just dollop the whipped cream on top with a spoon instead!
- Storing ~ Store in an airtight container in the refrigerator for up to 5 days or you may freeze for several months.