



# SKINNY MINI PUMPKIN CHEESECAKES

Makes 24 servings | Serving size: 2 mini cheesecakes

PREP TIME  
**20 min**

COOK TIME  
**20 min**

TOTAL TIME  
**40 min**

*These little cheesecakes have been lightened up with Greek yogurt. I love making them into mini, bite-sized versions, because it helps me with portion control and they're easier to share.*



## Ingredients

### Crust

- 1½ cups gingersnap cookies
- 5 tablespoons melted butter
- ¼ cup white sugar

### Filling

- 1 (8-ounce) package fat-free cream cheese
- ½ cup nonfat, plain Greek yogurt
- 1 (15-ounce) can pumpkin purée
- 2 eggs
- ⅓ cup sugar
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- ⅛ teaspoon cloves
- 1 tablespoon lemon zest
- 2 teaspoons cornstarch

## Directions

1. Preheat the oven to 325°F.
2. Prepare a mini muffin tin with nonstick spray or line with mini cupcake liners.
3. Pulse the gingersnap cookies in a blender or food processor until a crumbly texture.
4. In a large bowl, mix together the gingersnap crumbs, butter, and sugar.
5. Press the crust mixture into the bottom of each muffin cup.
6. Combine all ingredients for the filling in a blender until they're smooth and creamy.
7. Pour over the crust.
8. Bake for 20 minutes.
9. Chill before serving.