

Pumpkin Cheesecake Cookie Cups

BerMonths Bakes



Prep Time: 20 minutes

Bake Time: 9–11 minutes

Chill Time: 30 minutes

Yield: 24 mini cookie cups



Ingredients

Cookie Cups

- 1 package refrigerated sugar cookie dough squares (24 squares)
- 1/4 cup granulated sugar
- 1 teaspoon pumpkin pie spice

Pumpkin Cheesecake Filling

- 8 ounces cream cheese, softened
- 4 tablespoons unsalted butter, softened
- 1 cup powdered sugar
- 1/2 cup pumpkin puree
- 1 cup whipped topping
- 1/2 teaspoon pumpkin extract
- 1 teaspoon pumpkin pie spice
- Pinch of salt

Topping

- Caramel sauce
- Mini chocolate pumpkins, acorns, or other fall chocolates



Instructions

1. Preheat oven to 350°F. Lightly grease a mini muffin pan.
2. In a small bowl, stir together the granulated sugar and pumpkin pie spice.
3. Roll 1 sugar cookie dough square into a ball, then coat it in the pumpkin spice sugar mixture. Place 1 ball in each mini muffin cup. Do not press the dough down before baking.
4. Bake for 9–11 minutes, until the edges are lightly golden.
5. Immediately after baking, while still warm, press the center of each cookie with the bottom of a lightly greased shot glass or small measuring spoon to form cups. Let cool completely.
6. In a mixing bowl, beat the cream cheese and softened butter until smooth. Mix in the powdered sugar, pumpkin puree, pumpkin extract, pumpkin pie spice, and salt until combined. Fold in the whipped topping until light and fluffy.
7. Pipe or spoon the filling into the cooled cookie cups.
8. Drizzle with caramel sauce and top with mini fall chocolates, if desired.



Tip: Store in the refrigerator until ready to serve. Best served chilled.

