

BAKING AT HOME



@cheftracywilk
www.cheftracywilk.com
cheftracywilk@gmail.com

TRACY
WILK

chef·educator·recipe developer

TRACY WILK **MINI PUMPKIN CHEESECAKES**

Graham Cracker Crust

1 cup graham cracker crumbs
2 tablespoons sugar
4 tablespoons unsalted butter, melted

Pumpkin Cheesecake Filling

16 ounces cream cheese, room temperature
1 cup pumpkin puree
3/4 cup sugar
1 teaspoon vanilla extract
1 teaspoon pumpkin pie spice
2 large eggs
1/4 cup sour cream

1. Preheat the oven to 350F. Line a 12-cavity muffin pan with paper cupcake liners.
2. In a small bowl, mix together the graham cracker crumbs and sugar. Add the melted butter, and with your hands, mix until it resembles wet sand.
3. Using a spoon, portion the graham crust into the bottom of each muffin tin, pressing down to make sure it is lying flat. Bake the crusts in the oven for 8 minutes, or until golden brown, and set aside while you prepare your cheesecake filling. Reduce oven to 300 F.
4. Place the cream cheese in a stand mixer fitted with a paddle. Mix cream cheese on medium speed for about 5 minutes, until it is light and fluffy. Add the pumpkin puree and mix until combined.
5. Add sugar, vanilla extract and pumpkin pie spice and mix until thoroughly incorporated for about two minutes.
6. On slow speed, add the eggs, one at a time, just until combined. Finish with the sour cream and mix until incorporated, about two minutes.
7. Using a cookie scoop, portion the cheesecake filling into the baked crusts, filling about 3/4 of the way full.
8. Bake cheesecakes for about 20-25 minutes, or until cheesecakes are set and has a slight jiggle. Allow to cool completely, placing in the refrigerator for at least 2 hours or overnight.

Happy Thanksgiving!