

Pumpkin Streusel Cheesecake Squares



Ingredients

- 18 pecan shortbread cookies, divided
- 1 pkg (8 oz/250 g) cream cheese
- 1/2 cup (125 mL) sugar
- 1 can (15 oz) solid pack pumpkin (1³/₄ cups/425 mL) (not pumpkin pie filling)
- 2 eggs
- 1 tbsp (15 mL) flour
- 1 tbsp (15 mL) Cinnamon Spice or pumpkin pie spice
- Thawed frozen whipped topping (optional)

Directions

1. Preheat oven to 350°F (180°C). Spray wells of Brownie Pan with nonstick cooking spray. Place one cookie into each well. Set remaining 6 cookies aside.
2. In Classic Batter Bowl, microwave cream cheese 10-15 seconds or until softened. Add sugar; whisk with Stainless Whisk. Add pumpkin, eggs, flour and spice blend; whisk until blended.
3. Using Medium Scoop, divide pumpkin filling evenly into wells of pan. Repeat until all of the filling is used. (Wells will be very full.)
4. Using Manual Food Processor, finely chop remaining 6 cookies. Carefully remove blade from processor bowl and sprinkle cookie crumbs evenly over pumpkin filling (about 1 tbsp/15 mL over each).
5. Bake 18-20 minutes or until edges are done and pull away from sides of pan. Remove pan from oven to Stackable Cooling Rack; cool 5 minutes. Loosen squares from sides of pan and serve with Mini Nylon Serving Spatula. Serve with whipped topping.

Yield:

12 servings of 1 square

Nutrients per serving:

U.S. Nutrients per serving (1 square): Calories 240, Total Fat 15 g, Saturated Fat 5 g, Cholesterol 60 mg, Sodium 150 mg, Carbohydrate 26 g, Fiber 1 g, Protein 4 g



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