

Dessert

Mini Pumpkin Cheesecakes

Argo Corn Starch

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 50 minutes

Bake Time: 35 minutes

18 paper baking cups (2 1/2-inch)

18 gingersnap cookies

12 ounces cream cheese, softened

3/4 cup sugar

1 tablespoon corn starch

1 teaspoon pumpkin pie spice

2 eggs

1 cup canned pumpkin

1/3 cup Karo lite syrup

Preheat oven to 325 degrees.

Line muffin pans with 18 paper baking cups. Place 1 gingersnap in each.

Beat cream cheese, sugar, corn starch and pumpkin pie spice with an electric mixer. Add eggs and mix well. Add pumpkin and syrup; beat 1 minute.

Pour filling into paper baking cups, dividing evenly. Bake in a preheated 325 degree oven for 30 to 35 minutes, until just set.

Chill for 1 hour. Garnish as desired.

Per Serving (excluding unknown items): 2530 Calories; 142g Fat (49.5% calories from fat); 48g Protein; 278g Carbohydrate; 10g Dietary Fiber; 797mg Cholesterol; 1984mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Lean Meat; 4 Vegetable; 25 Fat; 16 1/2 Other Carbohydrates.