

# MINI PUMPKIN PIES



## Ingredients

- 8 oz. cream cheese, room temperature
- 1/2 cup sugar
- 1 cup canned pumpkin
- 2 egg
- 1 tsp vanilla
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp ginger
- 1/4 tsp cloves
- 12 mini graham cracker crusts (see Perfect Graham Cracker Crust recipe)



## Cooking Instructions

- Preheat the oven to 350 degrees.
- Beat the cream cheese with a hand mixer until well creamed.
- Add the sugar, pumpkin and egg and beat until combined.
- Add the cinnamon, nutmeg, ginger and cloves and beat again until smooth.
- Fill a gallon size ziplock bag with the pumpkin mixture.
- Snip the corner off the bag of pumpkin mixture and pipe the filling into each graham cracker crust.
- Bake at 350 degrees for 20 minutes. Allow to cool before removing from the pan.