

Mini Pumpkin Cheesecake

Servings: 2

Time: 45-60 minutes

Difficulty: intermediate



Ingredients:

Crust:

1/2 Tbsp butter, melted

1/4 cup almond flour

1/4 tsp blackstrap molasses (optional, but recommended)

1/4 inch piece fresh ginger, peeled & grated fine

cinnamon, ground ginger, cloves

Filling:

4 oz. cream cheese, softened

1.5 Tbsp low-carb sweetener of choice (I used Allulose)

2 Tbsp sour cream

1 egg yolk

2 Tbsp pumpkin puree

1/4 tsp pumpkin pie spice

Instructions:

Preheat oven to 325°F. Melt butter in a medium microwave safe bowl. Add almond flour, molasses, and grated fresh ginger. Add a dash of cinnamon and ground ginger, and a very small pinch of cloves. Press this into the bottom and about 1/2 an inch up the sides of a 4" springform pan.

Beat the cream cheese and sweetener with an electric mixer until incorporated. Add sour cream and egg yolk. In a separate small bowl, mix the pumpkin puree with the pumpkin pie spice. Add about 1/3 of the cream cheese mixture to the pumpkin mixture and mix well. Alternate spoonfuls of cream cheese mixture with pumpkin mixture on top of the crust. Once all the filling is in the pan, use a knife to gently swirl the filling to create a marbled effect.

Bake for 30-40 minutes or until the cheesecake is set but still jiggles slightly in the center.

Top with whipped cream, if desired.