

## Pumpkin Cheesecake Shooters

### Ingredients:

- 3 (1.5 oz total) whole chocolate graham crackers
- 4 oz 1/3 fat cream cheese, softened
- 1/2 cup pure canned pumpkin
- 1 tsp pure vanilla extract
- 3 tbsp dark brown sugar, unpacked
- 1 tsp pumpkin pie spice
- 1/4 tsp nutmeg 1/4 tsp cinnamon
- 8 oz light whipped topping

### Directions:

1. **Crush** graham crackers in a food processor. Set aside.
2. In a large bowl **beat** the cream cheese until smooth with an electric mixer. **Add** the pumpkin, vanilla, sugar, pumpkin pie spice, nutmeg and cinnamon. **Beat** until well combined and creamy.
3. Use a spatula to **fold** in 5 oz (1-1/2 cups) of the whipped topping; combine until no streaks remain. Place in a piping bag or ziplock bag with a corner snipped off.



To assemble: **Sprinkle** 1/2 teaspoon of graham cracker crumbs on the bottom of each shot glass. **Pipe** a layer of pumpkin cheesecake onto the graham cracker crust (about 1 tbsp) followed by a layer of whipped topping. **Repeat** a second layer and finish with another sprinkle of crumbs. Insert small spoons and refrigerator until ready to serve.

*\*Each shot glass has 2 tbsp pumpkin cheesecake, 1 tbsp whipped topping, 1 tsp graham cracker crumbs total.*

### Nutritional Information:

Servings: 16 • Size: 1 shot glass\* • Points +: 2 pts • **Smart Points: 3**  
**Calories: 78 • Fat: 4.2 g • Carb: 11.6 g • Fiber: 0 g • Protein: 1 g • Sugar: 7.5 g**  
**Sodium: 16.5 mg**