

Pumpkin Cheesecake Bites



INGREDIENTS

- 1 tbsp butter (or vegan butter)
- ½ cup cream cheese (or vegan cream cheese)
- ½ cup pumpkin purée
- 1 can (7.4 oz) sweetened condensed coconut milk
- ½ tsp cinnamon
- ⅛ tsp each ginger, nutmeg, and allspice
- 1 tsp vanilla extract
- ½ cup oat flour
- ⅓ cup white chocolate chips
- Granulated sugar, for rolling
- Mini chocolate chips, for decorating
- Toothpick, for decorating

INSTRUCTIONS

1. Heat butter, cream cheese, pumpkin, condensed milk, vanilla, and oat flour in a pan over medium heat. Stir until combined.
2. Add white chocolate chips and stir until melted. Add in seasonings.
3. Transfer to a baking dish and refrigerate for 1–2 hours, until chilled.
4. Scoop and roll mixture into balls (about 17).
5. Roll each ball in granulated sugar. Use a toothpick to create 8 indentations for a pumpkin shape.
6. Top each pumpkin with a mini chocolate chip.

