NO-BAKE MINI PUMPKIN CHEESECAKES
(Recipe makes 12 cupcakes)

9 graham cracker sheets plus more to garnish
4 tbsp melted butter
1 (12 oz) container cream cheese
⅔ cup sugar
1 (15 oz.) can pumpkin puree
½ tsp pumpkin spice
1 tsp vanilla
½ (8 oz.) container whipped topping

Line 12 muffin tins with paper liners. In a food processor pulse graham crackers and melted butter. Divide graham cracker mixture evenly into lined cupcake tin, pressing down with back of a spoon. In a bowl of an electric mixer or with a hand mixer, blend pumpkin puree, cream cheese, pumpkin spice and vanilla until light and fluffy, about 2 minutes. Divide mixture between cupcake liners. Let cheesecakes set in the freezer for at least an hour. Dollop cheesecakes with whipped topping and garnish with crumbled graham crackers.