

# Pumpkin Oreo Cheesecakes

## Ingredients

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8 oz Cream Cheese (softened)  
1/4 c Sugar  
1 T Sour Cream  
1/2 c Pumpkin Puree  
1/2 t Ground Cinnamon  
1/4 t Ground Nutmeg  
1 T Flour  
1 Egg  
3/4 t Vanilla Extract  
10 Oreos  
1/2 c Heavy Cream  
1 T Powdered Sugar

## Instructions

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- 1.Preheat the oven to 350 degrees. Place 9 cupcake liners in a muffin pan.
- 2.Place the cream cheese and sugar into a standing mixer with paddle attachment and beat until light and fluffy. Add the sour cream, pumpkin, nutmeg, cinnamon, and flour and beat until creamy. Add the egg and 1/2 teaspoon vanilla and beat until mixed in.
- 3.Place half of an Oreo, frosting side up, in the bottom of 9 cupcake liners and spoon the batter into the liners. Place the other half of an Oreo into the top of the batter, frosting side down. Bake for 24 minutes.
- 4.Cool in pan for 15 minutes before removing and placing on a wire rack to finish cooling. Keep refrigerated for at least 4 hours prior to

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serving.

5. Prior to serving, add heavy cream, powdered sugar, and 1/4 teaspoon vanilla to a standing mixer with whisk attachment. Whip until soft peaks. Crush remaining cookie. Top the cheesecakes with whipped cream and cookie crumbs.