

# DINNERLY



## Pumpkin Chocolate Cheesecake Cups

No Bake Halloween Treat!



1,5h



2 Servings

There's no tricks when it comes to this treat. You can whip up these cheesecake cups in just 4 steps, then chill them in the fridge for 30 minutes before they're ready to party. Pumpkin purée, melted caramel, and cream cheese come together inside a chocolate shell—can you get more festive than that? We've got you covered! (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 cup)

## WHAT WE SEND

- 2 (3 oz) chocolate chips <sup>1,2</sup>
- 15 oz can pumpkin purée
- 4 oz caramel bits <sup>1,2</sup>
- 2 (1 oz) cream cheese <sup>1</sup>
- ¼ oz warm spice blend

## WHAT YOU NEED

- kosher salt

## TOOLS

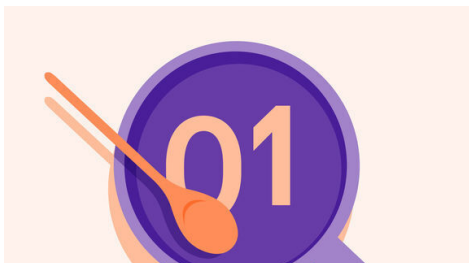
- 6-cup muffin tin
- microwave

## ALLERGENS

Milk (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

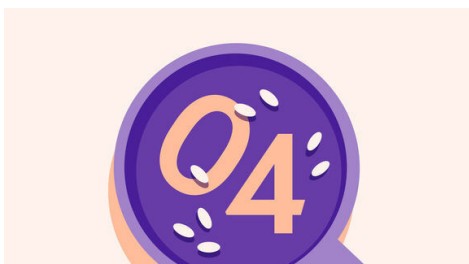
Calories 210kcal, Fat 12g, Carbs 27g, Protein 0g



### 1. Make chocolate cups

Line a 6-cup muffin tin with paper liners.

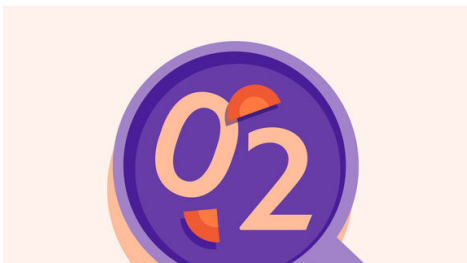
Microwave **half of the chocolate chips** in a medium bowl in 20-second increments, stirring in between, until melted. Spoon 1 **tablespoon melted chocolate** into each liner in prepared tin. Using a pastry brush or small spoon, spread chocolate slightly up the sides of cup, keeping an even chocolate base at the bottom.



### 4. Finish cups & serve

Microwave **remaining chocolate chips** in a bowl until melted. Divide among **chocolate cups**, using a spoon to evenly spread over **filling**. Refrigerate until chocolate is solid, 20–30 minutes.

Remove **pumpkin chocolate cheesecake cups** from liners before serving. Enjoy!



### 2. Dry pumpkin

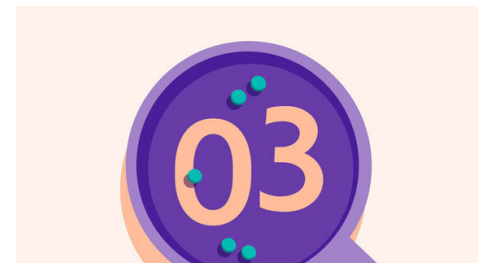
Chill tin in fridge until **chocolate** is solid, 10–15 minutes.

Meanwhile, place **⅓ cup pumpkin purée** on 3 stacked paper towels; spread into a thin layer. Firmly press with 3 more paper towels to blot out as much moisture as possible.



### 5. ...

What were you expecting, more steps?



### 3. Make cheesecake filling

Transfer **pumpkin** to a second medium microwave-safe bowl. Add **half of the caramel bits**. Microwave in 30 second increments, stirring in between, until melted, smooth, and thick. Stir in **all of the cream cheese**, **1 teaspoon warm spice**, and **¼ teaspoon salt** until combined.

Divide among **chocolate cups**; use a spoon to spread filling into an even layer.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!