

Oneshia “The Lovely Big O” Edens’s
PUMPKIN SPICE CUPS

SERVES: 6-8



INGREDIENTS:

1 (8 oz) block cream cheese, softened
1 cup pumpkin puree
⅓ cup powdered sugar

1 tsp vanilla extract

1½ tsp pumpkin pie spice

1 cup whipped topping

1½ cups crushed graham crackers or gingersnap cookies

OPTIONAL TOPPINGS:

whipped cream

caramel sauce

chopped pecans

DIRECTIONS:

1. Beat the cream cheese until smooth.
2. Mix in the pumpkin puree, powdered sugar, vanilla, and pumpkin pie spice until creamy.
3. Gently fold in the whipped topping.
4. Spoon the crushed graham crackers or gingersnap cookies into the bottom of individual cups.
5. Add the pumpkin filling, then repeat the layers if desired.
6. Top with the whipped cream, caramel sauce, and/or chopped pecans (optional).
7. Refrigerate for at least 1 hour before serving.

CHEF'S NOTES:

1. You can substitute thawed frozen spinach for fresh. Just make sure you squeeze out as much moisture as possible before mixing it into the filling.