

Pumpkin Cheese Pie Tarts

1 extra large pie or 15 tarts

Tools and Utensils Food Processor with a blade attachment Liquid measuring cup Bowl scraper Measuring cup Measuring Spoons		
Ingredients	Amounts	
Extra large graham Cracker crust OR Graham Cracker Pie Tarts	1 15	<ol style="list-style-type: none"> 1. In the food processor bowl, process cream cheese until light and fluffy. 2. Add sweetened condensed milk and mix until smooth. <u>Scrape sides and bottom of bowl often to incorporate cream cheese.</u> 3. Add pumpkin puree and pumpkin pie spice. 4. Add lemon juice. 5. Mix until smooth. 6. Pour and smooth into the pie crust or portion ¼ c. into each tart shell, and jiggle slightly to level. 7. <u>The mixture will firm up quickly.</u> 8. Refrigerate 2 hours or overnight. 9. To serve, drizzle with caramel sauce, and top dollop of whipped cream or topping and a sprinkle of Pumpkin Pie Spice.
Filling:		
Cream cheese, softened	2-8 oz. pkg.	
Sweetened condensed milk	1-14 oz. can	
Pumpkin Puree	1 c.	
Pumpkin Pie Spice	1 t.	
Lemon juice	1/3 c.	
Caramel Sauce		
Whipped Cream or topping		
Pumpkin Pie Spice		