

Gingerbread Cheesecake Bites

Submitted by Brenda Daniels, adapted from recipe found at afewshortcuts.com



8 oz cream cheese, softened
2 Tbsp sugar
2 tsp ginger
1 tsp cinnamon
Pinch ground cloves
Pinch ground nutmeg
1 tsp vanilla
1 cup cool whip, thawed
½ cup gingersnap crumbs

Line a 13x9 baking sheet with parchment paper; set aside.

Place cream cheese, sugar, spices and vanilla in a bowl and whip with hand mixer. Fold in cool whip until well combined. Spread evenly on baking sheet and place in freezer for 1-2 hours.

Place gingersnap crumbs in a small bowl. Scoop cheesecake mixture with small cookie scoop or tablespoon and roll in cookie crumbs. Place in freezer for a couple hours or until frozen.

When ready to serve, let sit at room temperature for 5 minutes or until desired firmness.

