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Pumpkin Cheesecake Tarts

Ingredients:

- 2/3 cup (about 15) crushed gingersnap cookies
- 2 tablespoons butter or margarine , melted (we recommend LAND O LAKES® Butter)
- 1 package (8 ounces) cream cheese , softened
- 1 cup LIBBY'S® [100% Pure Pumpkin](#)
- 1/2 cup granulated sugar
- 1 teaspoon pumpkin pie spice
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 tablespoons sour cream (optional)
- 2 tablespoons NESTLÉ® TOLL HOUSE® [Semi-Sweet Chocolate Morsels](#) (optional)

Directions:

PREHEAT oven to 325° F. Paper-line 12 muffin cups.

COMBINE cookie crumbs and butter in small bowl. Press scant tablespoon onto bottom of each of prepared muffin cups. Bake for 5 minutes.

BEAT cream cheese, pumpkin, sugar, pumpkin pie spice and vanilla extract in small mixer bowl until blended. Add eggs; beat well. Pour into muffin cups, filling 3/4 full.

BAKE for 25 to 30 minutes. Cool in pan on wire rack. Remove tarts from pan; refrigerate. Garnish with sour cream. Place morsels in *heavy-duty* plastic bag. Microwave on HIGH (100%) power for 20 seconds; knead. Microwave at additional 10-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over tarts.