



# MINI VEGAN PUMPKIN CHEESECAKE WITH GINGERSNAP CRUST

## INGREDIENTS

- 1 cup gingersnap cookies
- 1 Tbsp. + 1 tsp. coconut oil
- 2 scoops Pumpkin Spice Plant-Based Vegan Shakeology
- 1 cup part-skim ricotta cheese
- 2 Tbsp. unsweetened almond milk
- 1 dash pumpkin pie spice (or cinnamon)

## DIRECTIONS

1. *Line 6 muffin cups with muffin cup papers (or use silicon muffin cups); set aside.*
2. **Add cookies and coconut oil to a food processor; cover. Pulse to blend.**
3. **Press cookie crumble into the bottoms and up the sides of prepared muffin cups; set aside.**
4. **Add ricotta cheese, Shakeology, and almond milk to food processor; cover. Pulse until smooth.**
5. **Evenly divide ricotta mixture among prepared muffin cups; sprinkle with spice blend (or cinnamon). Refrigerate for at least 20 minutes before serving.**
6. **Store refrigerated in an airtight container for up to 24 hours, or freeze for up to 4 days. If frozen, set out at room temperature for 15 minutes before serving.**

**PREP TIME: 5 MINS**  
**TOTAL TIME: 25 MINS**

*RECIPE FROM THE KITCHEN OF*  
[www.beachbodyondemand.com/blog](http://www.beachbodyondemand.com/blog)