

# Gingerbread Cheesecake Bites



From: AFewShortCuts.com

## Ingredients:

- 1 Tbsp International Delight Gingerbread Latte Creamer
- 8 oz. cream cheese, softened
- 2 Tbsp powdered or granulated sugar
- 1 cup cool whip
- ½ cup gingersnap crumbs

## Directions:

1. Line a 13" x 9" baking sheet with a parchment paper. Set aside.
2. Place the cream cheese in a bowl with the sugar and creamer and whip with hand mixer.
3. Add in the cool whip and stir in with a spoon or spatula, until just combined.
4. Spread it out evenly in the 13x9 pan. It will be thin. Place in freezer for 1-2 hours.
5. Place gingersnap crumbs into a small bowl.
6. Scoop the cheesecake mixture with a small cookie scoop or a tablespoon and roll in cookie crumbs.
7. Refrigerate for couple of hours in freezer until they get frozen.
8. When ready to serve, let sit out for 5 minutes at room temperature to desired firmness.
9. Serve and enjoy!
10. Refrigerate leftover bites in a ziploc bag or an air tight container.

## Gluten Free

1. Use a gluten free ginger snap for the crumbs