



## PUMPKIN SPICE CHEESECAKE BITES

Low Carb | Keto-Friendly | Low Sugar | No Bake!

Recipe by Deedee (@healthyeatswithdeedee)  
and featured on MariGoldFoods.com

*"These cheesecake balls are no bake, super easy, and delicious too!"*

- Deedee (@healthyeatswithdeedee)

### INGREDIENTS:

- 3/4 C Almond flour
- 1/2 C Pure pumpkin purée
- 4 OZ Cream cheese, softened
- 2 TBSP Pumpkin Spice @powercreamer (optional)
- 1/2 TSP Pumpkin pie spice
- 1 TBSP MariGold Vanilla Collagen Latte High Protein Coffee

### DIRECTIONS:

1. Blend all ingredients together until smooth.
2. Refrigerate for about an hour until firmed up.
3. Using a cookie scoop or your hands, scoop them out into balls.
4. OPTIONAL: I drizzled mine with @choczero White hazelnut spread and sprinkled with a little pumpkin pie spice.
5. Store these in an airtight container in the fridge and just grab one when you need something sweet!

**NOTE:** The MariGold Vanilla Collagen Latte coffee powder is my absolute favorite! I love using it in desserts to really bring out that coffee flavor. Can't wait to use it in some more pumpkin recipes this season!

You can also use our NEW Pumpkin Spice Collagen Latte High Protein Coffee in this recipe! Simply substitute the protein coffee and reduce the amounts of Pumpkin Pie Spice to 1/4 tsp (if desired).



Featuring MariGold  
Vanilla Collagen Latte High Protein Coffee  
(MariGoldFoods.com)

