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OCT 25, 2012

Pumpkin Cheesecake Shooters

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When you need a "little" treat, these delicious pumpkin cheesecake shooters are the perfect sweet fix. Perfect to serve at Halloween party or to add to your Thanksgiving table!

I love the idea of serving bite sized desserts at a party, it's perfectly portioned, and if there are other desserts on the table, it's just the right amount. You can buy inexpensive shot glasses at the dollar store and if you are bringing a dessert to a party, you can even give the shot glasses to the host as a gift.

These can be made ahead and kept chilled until ready to serve. Of course, if you rather use larger glasses, you can make 8 servings and double the filling.

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My whipped topping of choice is [Truwhip](#), and I'm excited they just came out with a light version! I love that it contains all natural ingredients, no HFCS, hydrogenated oils, transfats or GMOs.



Enjoy!

Pumpkin Cheesecake Shooters

skinnytaste.com

Servings: 16 • **Size:** 1 shot glass* • **Old Points:** 2 pts • **Points+:** 2

Calories: 78 • **Fat:** 4.2 g • **Carb:** 11.6 g • **Fiber:** 0 g • **Protein:** 1 g • **Sugar:** 7.5 g

Sodium: 16.5 mg

Ingredients:

- 3 (1.5 oz total) whole chocolate graham crackers
- 4 oz 1/3 fat cream cheese, softened
- 1/2 cup pure canned pumpkin
- 1 tsp pure vanilla extract
- 3 tbsp dark brown sugar, unpacked
- 1 tsp pumpkin pie spice
- 1/4 tsp nutmeg 1/4 tsp cinnamon
- 8 oz light whipped topping (I used [Truwhip](#) light)

Directions:

Crush graham crackers in a food processor. Set aside.

In a large bowl **beat** the cream cheese until smooth with an electric mixer. **Add** the pumpkin, vanilla, sugar, pumpkin pie spice, nutmeg and cinnamon. **Beat** until well

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Crock Pot Santa Fe Chicken



Crock Pot Chicken Taco Chili



Top 20 Skinny Recipes from 2010



Skinny Baked Mozzarella Sticks



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combined and creamy. Use a spatula to **fold** in 5 oz (1-1/2 cups) of the whipped topping; combine until no streaks remain. Place in a piping bag or ziplock bag with a corner snipped off.

To assemble: **Sprinkle** 1/2 teaspoon of graham cracker crumbs on the bottom of each shot glass. **Pipe** a layer of pumpkin cheesecake onto the graham cracker crust (about 1 tbsp) followed by a layer of whipped topping. **Repeat** a second layer and finish with another sprinkle of crumbs. Insert small spoons and refrigerator until ready to serve.

*Each shot glass has 2 tbsp pumpkin cheesecake, 1 tbsp whipped topping, 1 tsp graham cracker crumbs total.

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92 comments:



Nourish 10/25/12 10:57 AM

These look so great!! I will have to make these for my Halloween party! Thank you =) Reply



The Vintage Modern Wife 10/25/12 11:20 AM

this is the best idea ever. i definitely will be making these soon! Reply



spa9177 10/25/12 11:29 AM

All I can say is "WOW"!! Those look absolute heavenly. Making these, oh yeah definitely making these. Reply



Erin @ The Spiffy Cookie 10/25/12 11:36 AM

Yum! Although I cannot say I could stop after just one shooter Reply

▼ Replies



Gina @ Skinnytaste 10/25/12 11:51 AM

Luckily 2 shooters are only 4 pts :) Reply



Katrina @ Warm Vanilla Sugar 10/25/12 11:46 AM

This is delightful! Reply



Sarah W. 10/25/12 11:55 AM

Oh yeah!!! We're having friends over for Halloween to take the kids Trick or Treating, we'll be having your Crockpot 3 Bean Chili for dinner and I just might whip these up and keep them in the fridge for a treat afterwards! Thanks Gina! Reply



BetsyG 10/25/12 11:57 AM

oh my leftover pumpkin in the fridge I think I need to go buy some cream cheese! Reply



Erin | The Law Student's Wife 10/25/12 12:00 PM

I'm so excited to learn about Truwhip! I adore the taste of cool whip, but have been put off by the amount of scary ingredients. Do you have any tips on where to find it? Reply

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Anonymous 10/25/12 2:35 PM

if you go to their website, they have a store finder :)

[Reply](#)



Anonymous 10/25/12 12:05 PM

YUM. I bet it would be good w/ ginger snaps instead of chocolate grahams too!
Thanks Gina.

[Reply](#)



My Committed Challenge 10/25/12 12:08 PM

Gina, these look absolutely amazing, perfect for sweet tooth cravings without the guilt of losing tons of points :)

[Reply](#)



Priscila 10/25/12 12:19 PM

I'm so excited about TruWhip. But, it is unacceptable that you continue posting so many delicious looking recipes... You're just not giving me enough time to make them all!!! LOL :)

Thanks for all you do! Just found this site and LOVE it!

[Reply](#)



Anonymous 10/25/12 1:02 PM

Is there a reason why you didn't use FF cream cheese? Does it affect the flavor? What about low-fat graham crackers?

[Reply](#)

▼ [Replies](#)



Anonymous 10/25/12 7:49 PM

Fat free cream cheese is made with a lot of garbage. Generally, full fat dairy items are made with whole milk and reduced fat/low fat items are made with skim milk. Fat free has a bunch of extra garbage and things that I don't like to consume. Compare the ingredient lists. The list for fat free dairy items will be A LOT longer!

[Reply](#)



Anne Lieder 10/25/12 1:08 PM

YUM-MEEEE! Simple question: what if I don't have shot glasses? Any suggestions for portion sizes? I'll find something else, but want to make sure I'm using the correct portions.

Just found out about this site yesterday and am in LOVE! Thank you!

[Reply](#)



Anonymous 10/25/12 1:47 PM

where can one find tiny spoons?

[Reply](#)

▼ [Replies](#)



Andrea Silliman 10/26/12 8:19 PM

I saw little silver ones at Dollar tree, with all their holiday serving pieces

[Reply](#)



mistygriffin 10/25/12 1:47 PM

could you make these without the graham? I am celiac...

[Reply](#)

▼ [Replies](#)



Gina @ Skinnytaste 10/25/12 2:19 PM

sure! crush some gluten-free cookies or use chocolate sprinkles.

[Reply](#)



Mary Ellen 10/25/12 1:54 PM

Holy cow! Where do they sell Tru Whip and how much?? I'm in St. Louis, MO.

[Reply](#)

▼ [Replies](#)



Erica 10/25/12 2:55 PM

Dierberg's off Eager and Whole Foods by Galleria carry it.



jenniferharrisdault 10/27/12 10:26 AM

Yay for other St. Louisians! Thanks for the info!



Christine 10/29/12 5:31 PM

I think almost every Dierberg's has it. Just check the Truwhip site. It lists all the stores. :)

[Reply](#)



Jessica Rodarte 10/25/12 2:14 PM

I stumbled upon your site a week or so ago, and I love it. This recipe looks amazing, and I will be trying it. Yum.

[Reply](#)



Melody Sage 10/25/12 2:44 PM

I want to try these. My husband loves cheesecake. Thanks!

[Reply](#)



Julie 10/25/12 2:51 PM

Yum! Looks so good! I'm a fan of TruWhip and also Trader Joe's House Whip. Can't wait to try this recipe. Thanks!

[Reply](#)



Jamie 10/25/12 2:52 PM

Wow. These look fantastic.

[Reply](#)



Shery 10/25/12 3:38 PM

Just finished making these! I tasted the spoon leftover from the mixing bowl and YUM!! Can't wait until after dinner tonight to dig into it! Btw..didn't have pumpkin spice on hand, and used regular graham crackers cause that's what I had, and I'm thinking mine turned out just fine with these substitutions. Thanks for posting Gina, I LOOOOVE your site.

[Reply](#)



Christine @ Cooking with Cakes 10/25/12 3:42 PM

Adorable! Love all these pumpkin posts!

I'm a bit of a Greek Yogurt groupie, so I would throw some into this for some added protein - you'll never taste it with the Cream Cheese & Pumpkin!

Great share xx

[Reply](#)



La Cucina Imperfetta di Giuliana 10/26/12 7:01 AM

 Un'idea golosa e originale!!!
[Reply](#)

 **Carol @Always Thyme to Cook** 10/26/12 7:59 AM
Looks so good. I'd never be able to stop at just one!
[Reply](#)

 **OneSpecialDeeDee** 10/26/12 8:34 AM
isnt palm kemal oil, listed in truwhip ingredients, bad for you?
[Reply](#)

 **Anonymous** 10/26/12 8:43 AM
Gina - I love your site! So many things to try. Keep up the good work!
[Reply](#)

 **Anonymous** 10/26/12 8:51 AM
Tiny spoons question: They are available at Bed Bath and Beyond, they are Hor'dene spoons (or however you spell it :)
[Reply](#)

 **Jersey Girl Cooks** 10/26/12 9:02 AM
I will have to try truwhip. Love this as a mini dessert.
[Reply](#)

 **Anonymous** 10/26/12 9:15 AM
These look awesome.....I would need to purchase the glasses....any ideas on where to get them? Also, when goggling them I realized there are 2oz and 3oz options....what size are yours?
[Reply](#)

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 **Gina @ Skinnytaste** 10/26/12 2:39 PM
I got these at Bed Bath and Beyond, they came with the spoons
[Reply](#)

 **Anonymous** 10/26/12 9:37 AM
Pier One carries a whole line called "Tasting Party." They have several varieties, including parfait glasses almost identical to those in the photo. They come in a box of 12 with matching spoons small enough to get into the narrow shot glass. They also have ramekins, trifle bowls, flared goblets – all in miniature 2-3 bite sizes. I've done whole dessert parties using these and people go nuts over them!
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 **Gina @ Skinnytaste** 10/26/12 2:39 PM
Yes! perfect!! Love Pier One!

 **Stephanie** 11/11/12 7:28 PM
I have many of the sets from Pier One's tasting party collection. I did notice last time I was there that they had sets of silverware sold separately too.
[Reply](#)

 **imlosingit24** 10/26/12 9:53 AM
Bed Bath and Beyond also has lots of tasting dishes. I have a 20% off coupon, so I am going to have to shop this weekend.
[Reply](#)

▼ Replies



Gina @ Skinnytaste 10/26/12 2:38 PM

That's where these came from, with the spoons too.

[Reply](#)



unikorna 10/26/12 9:58 AM

Hi Gina, your blog is a gold mine for a gal like me, who's trying for 10 years to find new low fat recipes...Congrats on the food-art :). Kisses.

[Reply](#)

▼ Replies



Gina @ Skinnytaste 10/26/12 2:38 PM

Awesome!

[Reply](#)



Anonymous 10/26/12 12:54 PM

Ross, TJ Maxx, Marshall's always have cute shot glasses, usually inexpensive. I'm thinking these desserts would be adorable in the iced vodka shot glasses that are on stems that you stick in the ice bowl. Always wanted a reason to buy one of those but couldn't think of what I'd use it for! Happy birthday gift to me"

[Reply](#)

▼ Replies



Gina @ Skinnytaste 10/26/12 2:38 PM

:)

[Reply](#)



storybookapothecary.com 10/26/12 1:05 PM

awesome idea! looks delicious x

[Reply](#)



Anonymous 10/26/12 1:05 PM

The shot glasses are a great way to control portions but I think this could also be served layered in a dish with dippers (graham crackers, ginger snaps or chocolate cookie wafers.

[Reply](#)

▼ Replies



Gina @ Skinnytaste 10/26/12 2:38 PM

Sure!!

[Reply](#)



Katie @ Oh Shine On 10/26/12 2:24 PM

Looks delicious!

[Reply](#)



Anonymous 10/26/12 5:16 PM

Okay this may seem weird but do you think you add alcohol to the mix some how to make is an alcohol pumpkin shooter?

[Reply](#)



Anonymous 10/26/12 5:51 PM

I don't like pumpkin... Do you have an alternative recipe (chocolate!) for these cute glasses? Thanks

[Reply](#)



Sheila 10/26/12 7:01 PM

Do you know how many shot glasses this recipe makes? I apologize ahead of time if it is mentioned and I have overlooked it, but I just can't find any reference to how many it makes. Thanks

[Reply](#)

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Pam 10/26/12 10:57 PM

Servings: 16 • Size: 1 shot glass

[Reply](#)



Russell van Kraayenburg 10/26/12 9:35 PM

Ooh. These look sooo good! So perfect for fall!

[Reply](#)



Jamie 10/27/12 12:32 AM

Making these tomorrow!!! YUM.

[Reply](#)



Angela @ Honey, I Shrank the Mom 10/27/12 1:27 PM

This sounds divine! Thank you! :)

[Reply](#)



Mother Rimmy 10/27/12 2:58 PM

Automatic portion control - love it! It seems easier to stop at just one when it's served in pretty little glasses.

[Reply](#)



Joanna 10/27/12 8:39 PM

I'm hosting a jewelry party tomorrow, and this is the perfect dessert! Found the shot glasses at World Market (they weren't super cheap, though, so BB&B may be a better deal??) I have a feeling that I'll have a low turnout at the party, thanks to Hurricane Sandy, but my children will be happy I have leftovers! Thanks!

[Reply](#)

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TJ COOKER 12/21/12 8:13 PM

go to Target, go to the paper plates, cup section..BUY the little mouthwash cups..they look like shot glasses and come in pretty colors, ..SOLO makes them. \$3.69 for 40.I make Mexican Shrimp cocktail shooters..and everyone goes nuts

[Reply](#)



cheryleure 10/28/12 6:48 PM

mmm how about a trifle bowl.. for the after thanksgiving dessert?

[Reply](#)



Kelly 10/28/12 7:32 PM

I bought a set of 12 parfait glasses at Walmart yesterday with the little spoons for \$14 just for this recipe and it was so worth it, totally delicious!

[Reply](#)



Anonymous 10/29/12 8:24 AM

I think the company that makes TruWhip must make the House Whip at Trader Joe's. The ingredient list is identical and it's very tasty - just in case your readers can't find

TruWhip

Reply

▼ Replies



Stephanie 11/11/12 7:31 PM

Thanks for that tip! I can't find it local where I'm at and was going to see what Trader Joe's had, so thanks!

Reply



Carlos | Vudu 10/29/12 2:35 PM

This is very good and even more so about October 31, I think make merry with my friends and this post me very well for ideas. Halloween is a very important to me, always the celebration and I love decorating and preparing goodies for my friends. Thank you!
Regards,
Carlos | Vudu

Reply



Anonymous 10/29/12 4:40 PM

Gina,

there's an ad on your wesite entitled "looking for an Asian bride?"

Ummm.....

Reply



Christine 10/29/12 9:46 PM

I'm limiting my gluten or dairy for a few months and so I used Tofuti cream cheese and GF Ginger Snaps from Trader Joe's -AMAZING DESSERT! Thanks Gina!

Reply



HollyXSing 10/30/12 11:11 AM

I made these for my dinner club...what a HUGE hit! Everyone just loved them! I'll be making these again! Thank-you! -Holly

Reply



Sarah W. 10/31/12 11:41 AM

The cheesecake base is in the fridge and I'll be assembling them tonight before dinner so we can have them for dessert after Trick or Treating! Can't wait!

Reply



Anonymous 10/31/12 2:40 PM

Pretty sweet. Check out the Quaffer (Double Bubble Shot Glass) at www.quaffer.com

Reply



Lor 10/31/12 9:30 PM

I made these today. I am usually the only one in the house who loves pumpkin, but this time my husband, 6 year old and 9 month old had a shot glass each! They were delicious!

Reply



EWOK 11/1/12 12:28 PM

YUMMY

Reply



Anonymous 11/2/12 3:12 PM

About how many shots does this recipe make? I have to do about 150 for thanksgiving.

Reply

▼ Replies



Anonymous 11/2/12 3:53 PM

Never mind. Ditsy moment, I see it.

[Reply](#)



42 Fitness 11/2/12 7:16 PM

I bought "tasting bowls" a couple weeks ago and haven't found anything to make in them yet...This is it! Pumpkin! Chocolate! LOVE IT!!!

[Reply](#)



Anonymous 11/3/12 2:49 PM

Can you use can yams?

[Reply](#)



Rebekah 11/4/12 1:06 AM

These look really tasty; however, I am allergic to nutmeg. I know that pumpkin spice has nutmeg in it, so is there anything I could substitute for it and it taste just as good?

[Reply](#)



Martha@simple nourished living 11/4/12 9:33 PM

Love the simplicity of this recipe! Indulging in small tastes of delicious desserts has been one of my most successful strategies for being successful with Weight Watchers. Can't wait to try these.

[Reply](#)



Anonymous 11/7/12 11:00 AM

What is the portion in ounces? I do not have shot glasses and this recipe looks delicious.

thanks,

g

[Reply](#)



Melissa Cote 11/7/12 2:01 PM

This is such a great idea, especially for a small get together or dinner party with friends. I made something similar last week when I was playing around with different pumpkin recipes. The end result was individual Pumpkin "Pie" Puddings. If you are interested in my recipe and learning more go to <http://inseasonblogspot.com/>

[Reply](#)



Anonymous 11/8/12 8:47 AM

Regarding the amount of Truwhip...you list 8 oz. A measuring cup of 8 oz. or weighed on a food scale 8 oz?

[Reply](#)

▼ Replies



Gina @ Skinnytaste

12/20/12 12:18 PM

Weight

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Ashli B 11/8/12 11:37 AM

This looks fantastic. i make pumpkin swirl cheesecake for Thanksgiving every year I may have to try this instead!

[Reply](#)



Cindy 11/9/12 1:53 PM

Can I make this a couple days before Thanksgiving or should it be the day before or even that day? I don't want them to go bad but I need to make double and I have to

make other things so I just want to make sure I can make it in time. Thanks. Can't wait to try it.

[Reply](#)

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Pam 11/14/12 9:45 PM

Was going to ask the same thing! I would not assemble til or if you do, not put the grahams on the bottom, otherwise they will be soggy. And just sprinkle on top or leave off.

What would you say, Gina?



Becca 11/23/12 10:35 PM

Hey Pam and Cindy! I posted a comment about my experience with this so you can just scroll down or I'll summarize here: I made the pumpkin/cream cheese/cool whip mixture and left it in the fridge and assembled the shooters within an hour of when we ate them. They don't take long to assemble, but Cindy, if you were to make double, it would probably take a while. That being said, I ate one the day after I assembled them (I left one in the fridge by accident; there wouldn't have been leftovers if I hadn't! Yum!) and the graham crackers were soft, but not soggy! Yummy the day after, so I would say assembling them early is fine!



Gina @ Skinnytaste 12/20/12 12:18 PM

I would make the ingredients ahead, but assemble closer to serving.

[Reply](#)



Jess :) 11/21/12 8:52 PM

my daughter and I just made these tonight. Can't wait for people to try them tomorrow @ Thanksgiving.

[Reply](#)



Becca 11/23/12 10:30 PM

Hi! I've looked through your recipes several times in the past, but this is the first one I actually tried! I wanted to contribute a yummy, healthy dessert to the small Thanksgiving meal my family had so after looking through yours (for the who-knows-how-many-th time) and several other websites, I picked this one! My family is used to me making healthy-fied desserts, and the results haven't always been wonderful in the past, but they still try them, even with some hesitance. But everyone loved them! I only had 4 or 5 tall shot glasses, so I chose dessert bowls. I had enough for about 7, so the nutrition info was bigger, but I probably would have had two anyways. ;) I just wanted to say thank you for the recipe and to tell you it was a hit!

As for the question about when to prepare, I assembled them within an hour of serving, and that worked well, especially since they don't take long to assemble. But I ate one today (the day after I made them) and it was still great! The graham crackers were softer, yes, but I wouldn't have considered them "soggy."

[Reply](#)



Melissa 11/26/12 1:45 PM

Another wonderful dish Gina! The hard part was finding 20 mini tasting dishes. :)

[Reply](#)



Emilie 1/2/13 3:53 PM

I made these for a family gathering and they were a HIT! I doubled everything and used regular graham crackers because that's what I had

[Reply](#)

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