

### ***Pumpkin Petit Four Fingers***

When the cake is *better* than cake!

2 Pieces Schar Artisan [Baker 10 Grains & Seeds bread](#)  
2 Teaspoons Go Veggie Vegan [Classic Plain Cream Cheese](#)  
½ Tablespoon pumpkin puree  
1/8 Teaspoon vanilla  
1/8 Teaspoon cinnamon  
1 Teaspoon raw honey  
Chocolate (such as [Enjoy Life Foods](#))  
½ Teaspoon oil (such as [Winona Pure Oil](#))

**Prep Time: 5 Minutes**

**No Bake Time**



1. Remove 2 slices of Schar Artisan Baker 10 Grains & Seeds bread
2. Set aside on a baking sheet lined with parchment paper
3. In a small bowl, combine the cream cheese, pumpkin, vanilla, cinnamon and honey
4. Apply mixture to the slices of bread
5. Stack the bread pieces together, making sure the cream cheese mixture is on the inside
6. Melt the chocolate with the oil
7. Cover the bread on one side completely
8. Using the parchment paper to flip it, turn it and cover sides of the bread and the top
9. Cool in the fridge until firm
10. Cut into small squares or leave as a longer piece

\*Additional options-

Add cooked, crumbled bacon into the cream cheese mixture

Drizzle with frosting

Serving sizes vary