

CREAMY

pumpkin mousse

WITH MAPLE WHIPPED CREAM

Prep time: 10 minutes + time to chill

Serves: 4-6

Ingredients:

1 pint heavy whipping cream
6 T. real maple syrup, divided
1 15-oz. can pumpkin purée (not pumpkin pie filling)
8 oz. cream cheese, softened, cubed
2 T. pumpkin pie spice
1 t. real vanilla extract
1/3 c. half & half

Optional:

Pecan halves
Ground cinnamon, for dusting



Directions:

1. Beat the heavy whipping cream in a large bowl with a hand mixer until it doubles in size. Add 2 tablespoons maple syrup and continue beating until light and fluffy. Cover and place in the refrigerator until ready to use.
2. Beat the pumpkin purée, cream cheese, pumpkin pie spice, vanilla extract, half & half, and remaining maple syrup in a large mixing bowl with a hand mixer until thoroughly blended.
3. Taste and adjust seasonings, as desired, and transfer to individual dessert bowls. Cover and place in the refrigerator to chill for at least 1 hour.
4. To serve, remove from refrigerator and top with maple whipped cream, pecans, and a sprinkle of ground cinnamon, if desired. Enjoy!

