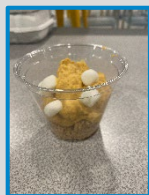


Pumpkin Cheesecake Mousse



Recipe Instructions

Whipped Cream:

- 1 ½ Cups heavy whipping cream
- ¼ cup powdered sugar
- 1 tsp vanilla

Mousse:

- 4 oz of softened cream cheese
- ½ cup powdered sugar
- ½ cup pumpkin puree
- ½ cup graham cracker crumbs
- 1 tsp vanilla
- ½ tsp allspice

Utensils

- 2 bowls
- Spatula
- Measuring cups
- Measuring spoons
- Hand mixer or stand mixer

Step 1: Whipped Cream

Using a hand or stand mixer, beat heavy whipping cream, sugar and vanilla until stiff. Set aside

Step 2: Cream Cheese

Using a stand or hand mixer, beat cream cheese until fluffy and light.

Step 3: Add Pumpkin

Add pumpkin puree to cream cheese and beat until mixed.

Step 4: Add ingredients

Add Powdered sugar, graham cracker crumbs, vanilla and allspice to mix, continue to beat until fluffy.

Step 5: Combine

Once mix is complete, scrape with spatula and transfer to 2nd bowl. Fold in whipped cream until combined.

Step 6: Finish and Enjoy!

Add to a cup! Garnish with either marshmallows, graham crackers or whatever you like!

ENJOY!

Refrigerate if not serving right away



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips:

- Don't put hands in hand mixer bowl while on!
- Make sure not to leave out so it won't spoil!!