

Pumpkin Maple Mousse

JANEVA EICKHOFF



SERVINGS: 8

TIP

*The Jell-O® cheesecake flavor may be subbed with vanilla or white chocolate flavored sugar free instant pudding. The Cinnamon Whipped Cream recipe is available on the website at <https://www.janevaskitchen.com/recipes/whipped-cream>

INGREDIENTS (MOUSSE)

- 8 oz. cream cheese, softened
- 1 - 15 oz. canned pumpkin
- 1 C. cold water
- 1 C. heavy cream
- 1 tsp. vanilla extract
- ¼ tsp. maple extract
- 1 T. pumpkin pie spice
- 1 pkg. (1 oz) Jello® cheesecake instant pudding, sugar free*

INGREDIENTS (TOPPINGS)

- Cinnamon Whipped Cream, optional*
- Chopped pecans (to taste), optional

DIRECTIONS

1. Add cream cheese and pumpkin to a large mixing bowl. Using an electric hand mixer or stand mixer, beat on medium high speed until blended.
2. While mixing pumpkin mixture on medium low speed, slowly add water, heavy cream, vanilla extract and maple extract; increase speed to medium high speed until blended and creamy.
3. Add pumpkin pie spice and instant pudding; beat on medium high speed until light and fluffy to texture of your liking (about 30 seconds to 1 minute should do it).
4. Top with Cinnamon Whipped Cream and chopped pecans, if desired.