




Spiced Pumpkin Mousse

 Oct 24, 2023



- 6 whole graham cracker sheets (3-3 1/2 ounces), or 1 cup graham cracker crumbs
- 3 tablespoons salted butter
- 8 ounces cream cheese, softened
- 3/4 cups brown sugar
- 2 teaspoons The Winemaker's Kitchen Pumpkin Pie Spice
- 15 ounces pure 100% pumpkin puree
- 1 pint heavy cream
- 1/4 cup powdered sugar
- 2 teaspoons vanilla extract
- Make the base of the mousse ahead of time and wait until just before serving to mix in the whipped topping.
- This dessert is gluten-free. No crust makes it a very easy recipe to make for any of your gluten-free guests.
- For a lighter version, use light cream cheese and light whipped topping. If using coconut milk, opt for the light variety.