



PUMPKIN PIE MINI INDULGENCE

For the Pumpkin Mousse

1½ cups pumpkin puree (see below)
3 tablespoons unsalted butter, melted
½ cup brown sugar
¼ cup maple syrup
1 teaspoon ground cinnamon
¼ teaspoon freshly grated nutmeg
¼ teaspoon ginger powder
¼ teaspoon ground cloves
3 oz egg white, pasteurized liquid
½ cup milk
¼ cup cream
1 box of ginger snap cookies

- Preheat oven to 325°F
- To make mousse filling, combine all the ingredients except the egg whites in a large bowl, and mix them well to incorporate.
- Beat the egg whites until stiff but not dry. Fold into the filling mixture. Pour into a greased glass baking dish and bake until a toothpick inserted halfway between the center and edge of the pie comes out clean, about 50 minutes. Let cool on a wire rack.
- Put cooled pumpkin pie mousse filling into a bowl and stir until smooth. Add filling to pastry bag and set aside.
- Grind ginger snaps in a food processor to a granular consistency. (Save a few whole cookies for decorations.)
- Take your favorite shot glass (cordial glass or miniature glass serving vessel) and add some ginger snap crumbs to the bottom.
- Grab the pastry bag and pipe some mousse filling over the ginger snap crumbs. Add more ginger snap crumbs on top of the filling to make a second layer. Garnish with whipped cream and a whole ginger snap cookie.

Pumpkin Puree

Cut a small pumpkin (3 lbs) in two pieces and scoop out the seeds and strings. Place cut side down on a greased baking tray and bake at 325°F for one hour until tender (cooking time depends on pumpkin size). Let cool. Scrape out the pulp and place in a food processor. Puree until smooth.

Serves: 6 to 8