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Pumpkin Pie Mousse

Susquehanna Harvest Grill and Wine Bar

Yields (3) 9-inch pie pans

Ingredients

Packed Pumpkin | (1) 29 oz can
Heavy Cream | 1 cup
Brown Sugar, packed | 1 cup
Maple Syrup | ½ cup
Vanilla Extract | 2 tsp
Kosher Salt | ½ tsp
Pumpkin Pie Spice | 2 tsp
Nutmeg | 1 tsp
Heavy cream, whipped | 1 quart
Cream Cheese | 3 pounds
White Sugar | ½ cup
Graham Crackers, crumbled | 1 box
Pecans, crushed | 1 pound

Process

Place pumpkin, heavy cream, brown sugar, maple syrup, vanilla, salt, pumpkin pie spice, and nutmeg into a heavy bottom pot. Bring to a simmer over medium low heat. Simmer for 5 minutes, remove from heat and allow to cool completely in fridge. Whisk remaining 1 qt cream into stiff peaks and transfer to a bowl. In mixing bowl beat softened cream cheese and white sugar with paddle until soft and silky smooth. Add 1/4 pumpkin mix to cream cheese and mix until smooth, making sure to scrape down the bowl 2-3 times. Add remaining pumpkin mix and beat until smooth, again scraping the bowl. Fold in whipped cream.

In a 9 in. pie pan place toasted and crumbled gram crackers and pecans. Fill pie plate with pumpkin mousse and top with whipped cream dollops.