

PUMPKIN SPICE MOUSSE

INGREDIENTS:

- 1 (3.4 oz.) package instant vanilla pudding
- 1 teaspoon LorAnn Pumpkin Spice Bakery Emulsion
- ½ teaspoon ground cinnamon, plus extra for garnish
- ¾ teaspoon salt
- 1 (15 oz.) can pumpkin purée
- 3 tablespoons maple syrup
- ½ teaspoon LorAnn Vanilla Extract or Vanilla Bean Paste
- 1 cup whole milk
- 1 ½ cups heavy cream



DIRECTIONS:

1. In a large bowl, stir together instant pudding, pumpkin spice emulsion, cinnamon, and salt. Add in the pumpkin purée, maple syrup, vanilla and milk and beat with a mixer until very smooth.
2. In a separate bowl, whip heavy cream to stiff peaks, about 4 minutes. Fold 2/3 of the whipped cream into the pumpkin mixture. Serve immediately or refrigerate for up to 2 days.
3. To serve, spoon into serving glasses or dishes and top with a dollop of the remaining whipped cream and a sprinkle of cinnamon.

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