

Pumpkin Cheesecake Mousse Cups

Recipe By Tamar Teitelbaum



Cooking and Prep:  10
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Serves:  10

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Sukkot

Diet: Vegetarian, Pescetarian

Pumpkin Cheesecake Mousse Cups is a no-bake cheesecake dessert perfectly portioned in individual sizes. It tastes like a pumpkin pie cheesecake! A simple, delicious and impressive Fall dessert to enhance your Shabbat or Yom Tov table.

Ingredients (13)

Main ingredients

- 2 cups heavy cream
- 1 teaspoon **Gefen Vanilla Extract**
- 1/4 cup powdered sugar
- 1/8 teaspoon **Haddar Kosher Salt**
- 8 ounces cream cheese
- 1 cup pumpkin purée
- 1/2 cup **Galilee's Silan Date Syrup**

- 1 teaspoon cinnamon
 - 1/4 teaspoon allspice
 - 1/4 teaspoon cloves
 - 1/2 teaspoon nutmeg
 - 1/4 teaspoon ginger
 - 12 lotus cookies (or graham crackers or ginger snaps), crushed into crumbs
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Start Cooking

Prepare the Mousse

1. Pour heavy cream, vanilla extract, powdered sugar and kosher salt into your mixing bowl. Whip on high until stiff peaks form. (Stop as soon as you see stiff peaks, so you do not break your cream.) Set aside.
2. You don't have to clean out the mixing bowl. Add the cream cheese, pumpkin, date syrup, cinnamon, allspice, cloves, nutmeg and ginger (spices can be altogether substituted with two teaspoons pumpkin pie spice). Mix until fully combined and smooth.
3. Add half the whipped cream and gently fold it into the pumpkin mixture.

Assemble

1. In each mousse cup, place one tablespoon of crumbs. Pipe pumpkin mixture on top of the crumbs, then top with the remaining whipped cream. You can garnish with a small sprinkle of cinnamon.

Note: These mousse cups can be frozen assembled or in parts for later assembly.