



BLACKBERRY PUMPKIN MOUSSE



SERVES: 4 | PREP TIME: 1H 15M | COOK TIME: 0M

GLUTEN FREE VEGETARIAN

INGREDIENTS:

2 Tbsp Crofter's Organic Premium Seedless Blackberry Fruit Spread

1 ½ Cup Pumpkin Puree

1 ¼ Cup Cream Cheese

1/3 Cup Heavy Whipping Cream

¼ Cup Powdered Sugar

2 ½ Tsp Vanilla Extract

2 Tsp Cinnamon

2 Tsp Ginger

½ Tsp Nutmeg

1/8 Tsp Ground Clove

DIRECTIONS:

1. In a medium sized mixing bowl add the Crofter's Organic Premium Seedless Blackberry Fruit Spread, pumpkin puree, and cream cheese. Using an electric hand mixer to evenly combined. Keep mixing until creamy peaks form.
2. Next add in the heavy whipping cream, powdered sugar, vanilla extract, cinnamon, ginger, nutmeg, and ground clove. Mix using the electric hand mixer until soft peaks begin to form. Use a rubber spatula as needed to bring down the sides of the bowl.
3. Cover the bowl with a lid and place in the fridge for 1 hour to chill. This will help thicken the mousse and allow it to set. After 1 hour, remove from the fridge and serve in pudding jars with a dash of cinnamon on top. Enjoy!