



Pumpkin Gingerbread Mousse

Delicious and tasty, this dessert will keep your guests asking for more! Combining the fresh taste of pumpkin and Little Debbie Gingerbread Cookies, our no-bake mousse is delightful for all those at your dinner party. Using spices like nutmeg and pumpkin pie filling, finish off with whipped topping and caramel sauce to add another layer of indulgence. Make this decadent Pumpkin Gingerbread Mousse to wow all your guests this holiday season!

Makes 8 Servings

Ingredients:

2 Cartons Little Debbie Christmas Gingerbread Cookies*
1 Box Pumpkin Cheesecake Instant Pudding and Pie Mix
2 Containers Whipped Topping, Thawed
2 Teaspoons Pumpkin Pie Seasoning
1 15-oz. Can Pumpkin Pie Filling
Nutmeg
Caramel Sauce

Directions:

1. Unwrap each gingerbread cookie, setting aside 4.
2. Crumble the remaining cookies into 8 equal amounts, and press into 8 serving dishes.
3. Mix pumpkin cheesecake pudding mix, 1 container whipped topping, canned pumpkin and 2 teaspoons

pumpkin pie seasoning together until combined.

4. Using a pastry bag, fill with pumpkin mousse and pipe onto crumbled gingerbread cookies.
5. Garnish with remaining whipped topping, a sprinkle of nutmeg, caramel sauce and slices of gingerbread cookies.

Creation Tips:

*Little Debbie® Christmas Gingerbread Cookies are seasonally available between Mid-October and Mid-December.

Products Used:



**Christmas Gingerbread
Cookies**