

SATURDAY MARKET

October 20 Fall Fare Cook-Off Recipe:

Pumpkin Mousse Cheesecake

Submitted by Two Chefs chef Beth Burks

Ingredients:

Gelatin
Pumpkin puree
Brown sugar
Granulated sugar
Cream cheese
Vanilla
Salt
Cinnamon
Nutmeg
Ginger/cloves
Heavy cream
Pecans

Directions:

Soften gelatin in ice water. Blend cream cheese until smooth & add both sugars. Continue to cream for about 5 minutes. Add spices, salt, & vanilla, and set aside. Combine pumpkin and whip cream until stiff peaks. Add pumpkin mixture to the cream mixture and fold until mixed well. Melt gelatin and add a little of mousse mixture to it. Pour back into remaining mousse and fold to combine. Pour into prepared molds (greased, sugared, and lined with cake or cookie bottom). Level the tops and refrigerate over night or until set (at least 4 hours). Garnish with pecans & whipped cream.