



# Maple-Pumpkin Mousse

with Pepita Crumble

Thanksgiving 90 Minutes



Pepitas  
28 g | 56 g



Pumpkin Pie  
Spice Mix  
½ tsp | 1 tsp



Maple Syrup  
2 tbsp | 4 tbsp



Cream  
113 ml | 237 ml



White Chocolate  
Chips  
¼ cup | ½ cup



Graham Cracker  
Crumbs  
¼ cup | ½ cup



Honey  
1 | 2

Dessert

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.  
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, butter

Cooking utensils | Large bowl, medium non-stick pan, measuring spoons, parchment paper, whisk

Measurements within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

1



### Make white chocolate base

- Before starting, gather all required tools.
- Add **half the white chocolate chips** (use all for 4 ppl) and **1 tbsp** (2 tbsp) **maple syrup** to a large microwaveable bowl. Heat on high in 15-sec increments, stirring after each increment, until **white chocolate** is melted. Stir **mixture** until smooth. Add **cream** and  $\frac{1}{2}$  **tsp** (1 tsp) **pumpkin pie spice mix**, then whisk until combined. Transfer **white chocolate base** to the refrigerator until completely cool, about 20 min.

2



### Make pepita crumble

- Meanwhile, heat a medium non-stick pan over medium heat.
- While the pan heats, place a piece of parchment paper on a plate.
- When the pan is hot, add **pepitas**. Toast, stirring often, until light golden-brown, 3-5 min. (**TIP**: Keep your eye on pepitas so they don't burn!)
- Add **half the graham cracker crumbs** (use all for 4 ppl), **honey** and  $\frac{1}{2}$  **tbsp** (1 tbsp) **butter**. Season with **salt**. Then, stir to combine until **pepitas** and **graham cracker crumbs** are coated in the **honey-butter mixture**, 1 min.
- Remove from heat, then transfer to the parchment-lined plate.

3



### Whip mousse

- Using a whisk or an electric mixer, beat **maple-white chocolate mixture** for 1-2 min, until stiff peaks form and **mixture** is smooth.

4



### Chill and serve

- Divide **maple-pumpkin mousse** between 2 (4) cups or bowls. Drizzle with **1 tbsp** (2 tbsp) **maple syrup**. (**TIP**: If you prefer your desserts a little less sweet, omit maple syrup drizzle!)
- Place in the refrigerator to set for at least 1 hour. (**TIP**: Maple-pumpkin mousse can be made the night before and placed in the refrigerator to set overnight!)
- Before serving, sprinkle **pepita crumble** over top.