

Ginger Pumpkin Mousse Bites



Yummy! flavors of ginger and pumpkin in mini dessert bites

Makes 36

4 eggs

1/3c sugar

1T unflavored gelatin

1 1/2c pure canned
pumpkin

1t cinnamon

1/2t ginger, dry

1/2t ginger root, grated

1/4t nutmeg

1c heavy cream

crystallized ginger,
chopped for garnish

36 mini phyllo shells,
baked

Bake phyllo shells according to box directions and set aside to cool completely.

Beat eggs with sugar until mixture is thick and very light colored. Add gelatin and beat well. Beat in pumpkin, cinnamon, dry ginger, ginger root and nutmeg. Chill mixture until it begins to set.

Whip cream into soft peaks and fold into pumpkin mixture. Fill pastry bag and pipe into cooled phyllo shells. Chill 4 hours and garnish with chopped crystallized ginger.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com