



Ginger-Molasses Sweet Potato Mousse

Ingredients:

- 2 Cups heavy whipping cream, divided
 - 1 (5.1-ounce) package cook-and-serve vanilla-flavored pudding mix
 - $\frac{3}{4}$ Cup whole milk
 - 1 Teaspoon pumpkin pie spice
 - $\frac{1}{2}$ Teaspoon ground ginger
 - 1 (15-ounce) can sweet potato purée
 - 2 Tablespoons unsulphured molasses
- Garnish: chopped salted peanuts and gingersnap cookies

Instructions:

1. In a medium bowl, beat 1 cup cream with a mixer at medium-high speed until stiff peaks form; cover and refrigerate.
2. In a large bowl, combine pudding mix, milk, pumpkin pie spice, and ginger. Beat with a mixer on medium-high speed until smooth, about 2 minutes. Add sweet potatoes and molasses, and beat at medium-high speed until smooth, about 2 to 3 minutes. Add reserved whipped cream, and beat on medium speed until combined. Spoon mixture into 4 serving cups.
3. Beat remaining cream on medium speed until stiff peaks form. Spoon whipped cream onto mousse. Garnish with chopped peanuts and cookies, if desired.

Credits: Arlene Erlbach, Morton Grove, Illinois

Servings: 4