



### **Pumpkin Tiramisu**

Makes one 9" springform pan - Serves 8-10

Here comes a nice seasonal treat! It's a twist on an Italian masterpiece. Pumpkin tiramisu marries rich coffee notes, delicate lady fingers, a hint of liqueur, and earthy pumpkin with warm spices. You'll find this dish extremely appropriate as a sweet ending to a fall dinner!

#### ***Ingredients:***

1 (15 oz) can pumpkin puree	1-1/2 (7oz) packages of hard lady fingers
8 ounces mascarpone cheese	1/2 cup strongly brewed coffee, cooled
1 cup heavy whipping cream	1/8 cup coffee liqueur
3/4 cup brown sugar	Garnish with a sprinkle of cinnamon and nutmeg
1/2 teaspoon cinnamon	
1/4 teaspoon cloves	
1/4 teaspoon nutmeg	
1/4 teaspoon ginger	
2 teaspoons vanilla extract	

#### ***Whipped Cream Topping:***

1 cup heavy whipping cream
2 tablespoons powdered sugar, more to taste
1 teaspoon vanilla extract

#### ***Directions:***

1. Using a stand mixer, whip the one cup of heavy whipping cream until very stiff peaks are formed. Mix the pumpkin puree, mascarpone, brown sugar, cinnamon, cloves, nutmeg, ginger, and vanilla extract in a separate bowl, then fold into the whipped cream.
2. Coat a 9-inch springform pan with a nonstick cooking spray. Line the bottom and sides of the pan with ladyfinger cookies. Stand the cookies around the outside of the pan with the flat sides facing in. Cut some of the cookies in half to create a solid layer of cookie on the bottom of the pan.
3. Mix the coffee and coffee liqueur together in a small bowl. Using a pastry brush, lightly brush the coffee liqueur mixture on the bottom layer of cookies. Leave the cookies on the sides of the pan unbrushed.
4. Pour 1/3 of the pumpkin filling mixture over the first layer of cookies, and spread until smooth.
5. Make another ladyfinger cookie layer. Dip each cookie in the coffee liqueur mixture until soaked, and then place in a single layer on the cake. Repeat with the another layer of filling and cookies, ending with a smooth layer of filling on top. Garnish the top with a sprinkle of cinnamon and nutmeg.
6. Wrap tightly in plastic and chill overnight to allow the flavors to meld.
7. Before serving, whip up the whipped cream for a garnish. Use a stand mixer, and whip the whipping cream, powdered sugar, and vanilla until stiff peaks have formed. Sweeten to your desired level of sweetness by adding more powdered sugar, to taste. Carefully release the springform pan to unveil the tiramisu. Serve with a big dollop of whipped cream on top.