

Thanksgiving Sundae

Servings: 8 to 10
2½ hours (2 hours inactive)

Prepare topping

In a bowl, mix together graham crackers, white morsels and English toffee bits. Set aside.

Make pumpkin mousse

In a large bowl, mix together pumpkin puree, cream cheese, pudding mix, powdered sugar and pumpkin pie spice. Once mixed, use a hand mixer to beat until creamy and smooth. Scrape down sides midway through.

Assemble

In a serving bowl, layer pumpkin mousse, whipped topping and the toffee mixture. Refrigerate 2 hours before serving.

1 cup **English toffee bits**
(with chocolate coating)

1 cup **cinnamon graham crackers**,
crumbled

½ cup **white morsel chips**

1 can (15 ounce) **pumpkin puree**

1 package (8 ounce)
cream cheese

1 box (3.4 ounce)
vanilla instant pudding

½ cup
powdered sugar

1 tablespoon
pumpkin pie spice

8 ounces
whipped topping



Illustration by Justin Gilbert |
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