PUMPKIN TIRAMISU

- 8 oz Mascarpone cheese
- 1 cup Libby's Pumpkin
- 1 cup Heavy whipping cream
- 1/2 cup Sugar, granulated
- 1 Tbsp Vanilla extract
- 1 tsp Cinnamon, ground
- 1/8 tsp Nutmeg, ground
- 1 1/2 Tbsp Instant coffee granules dissolved in 3/4 hot water, cooled to room temperature
- 2 Tbsp Coffee liqueur or dark rum
- 6-7 oz Ladyfingers, soft, divided
- 2 tsp Baking cocoa

1. Place mascarpone cheese, pumpkin, cream, sugar, vanilla extract, cinnamon and nutmeg in large mixer bowl. Beat on low to combine ingredients and then beat on high until soft peaks form, do not over whip.
2. Combine espresso and liqueur in small bowl.
3. Place half of ladyfingers over bottom of 8 inch-square baking dish. Drizzle half of espresso mixture evenly over ladyfingers. Top with half of the pumpkin mixture. Top with remaining ladyfingers. Drizzle with remaining espresso mixture. Top with remaining pumpkin mixture.
4. Refrigerate for at least 2 hours or overnight. Dust with the cocoa powder before serving. Can be stored, covered, in refrigerator for up to 3 days.

ADDITIONAL INFORMATION

Ingredients	• 1 tsp Cinnamon, ground, 1 1/2 Tbsp Instant coffee granules dissolved in 3/4 hot water, cooled to room temperature, 1 cup Heavy whipping cream, 1 cup Libby's Pumpkin, 1 Tbsp Vanilla extract, 1/2 cup Sugar, granulated, 1/8 tsp Nutmeg, ground, 2 Tbsp Coffee liqueur or dark rum, 2 tsp Baking cocoa, 6-7 oz Ladyfingers, soft, divided, 8 oz Mascarpone cheese

Course	Desserts
Cuisine	American, Seasonal Fall
Category	Cakes
Serving Size	12