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Recipe Image

6 + servings



Pumpkin Spice Mousse Cups with Edible Candy Pumpkin Bowls

★★★★★

Embrace fall flavors with these Pumpkin Spice Mousse Cups! This light and fluffy mousse is made with real pumpkin, for an authentic pumpkin spice taste. It's served in an edible candy bowl that even looks like half of a pumpkin!

My mini bundt pan had 1-cup cavities, but if your pan is larger or smaller, your final yield will be different. You can use other molds or pans (silicone or nonstick metal), or you can skip the edible bowl entirely and just pour the mousse into dessert bowls or ramekins.

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Ingredients

- 18 oz [orange candy coating](#) or a mix of orange, yellow, and brown
- 14 oz [white chocolate chips](#) (2 1/3 cups)
- 3/4 cup International Delight Pumpkin Pie Spice coffee creamer
- 4.25 oz [pumpkin puree](#) (1/2 cup)
- Pinch salt
- 1 1/2 tsp pumpkin pie spice
- [Orange gel food coloring](#) I use Americolor brand
- 1 TBSP [unflavored powdered gelatin](#)
- 3 TBSP cold water

Instructions

To Make the Edible Candy Pumpkin Bowls:

1. You'll need a clean, dry mini bundt pan made of nonstick metal or silicon. Place the candy coating in a medium bowl, and microwave in 30-second increments, stirring after every 30 seconds to prevent overheating, until the coating is melted and smooth. I like to use mostly orange coating, with a few yellow and brown wafers thrown in, to make more of a "pumpkin" color. You can stick with plain orange if that's what you have on hand.
2. Dollop several large spoonfuls of melted coating in the bottom of one of the mini bundt cavities. Use a clean, wide brush to brush the melted coating up the sides of the pan in an even layer. Avoid covering the center core with any coating. Repeat until all of the cavities are lined with coating.
3. Refrigerate the pan to set the coating, for 10-15 minutes. If there are any sparse or streaky areas on the sides, go back

- 1 ½ cups heavy cream

with a second coat and fill in any gaps in the coating.

Refrigerate until completely firm.

4. Gently remove the bowls from the bundt pan. If the coating is cold, it should be easy to slide from the nonstick metal or pop out of the silicon mold. Trim any excess coating from around the edges of the center hole, and place the bowls on a baking sheet covered with parchment.
5. Warm up the remaining candy coating, and dollop a spoonful into the hole in the center of each bowl, until the hole is filled. Chill the bowls until set. Your candy bowls are now ready to be filled with mousse!

To Make the Pumpkin Spice Mousse:

1. Combine the white chocolate chips and International Delight Pumpkin Pie Spice coffee creamer in a large bowl. Microwave in 30-second increments, whisking every 30 seconds, until the white chocolate has melted and the mixture is smooth.
2. Add the pumpkin puree, salt, and pumpkin pie spice to the bowl, and whisk them in. Add 5-7 drops of orange gel food coloring (optional) and whisk it in as well. (The color will look very dark right now, but will lighten later once the whipped cream is added.) Set the white chocolate bowl aside to cool until it's slightly warm or room temperature, stirring occasionally.
3. While you wait for the chocolate mixture to cool, prepare the gelatin. Whisk together the gelatin and the cold water in a small bowl, and set it aside to let the gelatin absorb the water.
4. Whip the heavy cream to medium peaks, and set it aside for a moment.
5. When the white chocolate is at room temperature, it's showtime! Microwave the bowl of gelatin for 10-12 seconds, until it is melted. Whisk the melted gelatin and white chocolate mixture together.
6. Fold half of the whipped cream into the white chocolate, and once it's incorporated, gently fold in the remaining whipped cream.
7. Divide the pumpkin spice mousse between the edible candy bowls, filling each with a generous cup of mousse, then refrigerate for at least 4 hours to firm up the gelatin. (Overnight refrigeration is fine, too!) To serve, top the mousse bowls with a swirl of whipped cream and a shake of cinnamon, a pinch of crushed gingersnap cookies, a few sprinkles, or fall candies.

Video

Notes

The nutrition information provided in the recipe card is for the mousse itself, not including the candy bowl. If you eat the mousse and the entire candy bowl, the total calories are 1050 calories.

Nutrition

Calories: 574kcal | Carbohydrates: 42g | Protein: 6g | Fat: 43g | Saturated Fat: 26g | Cholesterol: 95mg | Sodium: 86mg | Potassium: 275mg | Sugar: 39g | Vitamin A: 4020IU | Vitamin C: 1.6mg | Calcium: 178mg | Iron: 0.5mg

recipe found on: <https://www.sugarhero.com/pumpkin-spice-mousse-cups/>

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