

PUMPKIN-GINGERSNAP TIRAMISU

INGREDIENTS

- 2 cups whipping cream, chilled
 - 1 cup confectioners' sugar
 - One 8-oz. container mascarpone cheese
 - One 15-oz. can pure pumpkin puree
 - ¼ tsp. ground cinnamon
 - ¼ tsp. ground cloves
 - ¼ tsp. nutmeg
 - ¼ tsp. kosher salt
 - 1 cup orange juice
 - 1 tbsp. Amaretto or Frangelico (optional)
 - 8 oz. soft ladyfingers (about 2-½ packages)
 - 6 oz. gingersnap cookies, crushed
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PREPARATION

Prep time: 1 hour

Serves: 12

Make pumpkin mixture: In a medium bowl, beat whipping cream and sugar until peaks form. Set aside. In another medium bowl, combine the mascarpone cheese, pumpkin puree, cinnamon, cloves, nutmeg and salt. Beat until the mixture is smooth. Fold in the sweetened whipped cream. Do not over mix.

Prepare pan: Combine the orange juice and liqueur in a shallow dish. Cut the ladyfingers in half lengthwise (some packages come pre-split). Lightly dip each piece in the orange juice and line the bottom of a 13x9-inch rectangular baking dish, overlapping and crowding to fit. Spread half of filling over ladyfingers. Sprinkle with half of the crushed gingersnaps. Repeat layering with the remaining ladyfingers and filling. Save the remaining gingersnaps for garnish. Cover with plastic and chill for at least ½ hour.

Garnish and Serve: Sprinkle the rest of the gingersnaps on top of the tiramisù and serve.

Note:

- This recipe is best when made a day in advance because it allows the ladyfingers to soften completely and the flavors to blend. Cover tightly and store in refrigerator.

For kids:

- Eliminate the alcohol, cloves and nutmeg for a kid-friendly dessert.

For leftovers:

- Indulge in leftovers for breakfast the next day.

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