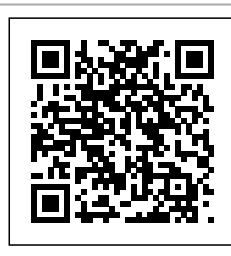


Pumpkin Tiramisu



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Recipe by: Laura Vitale

Serves 6

Prep Time: minutes

Cook Time: minutes

Ingredients

- ¼ Cup of Pure Maple Syrup
- 1 tsp of Vanilla Extract
- ¾ Cup of Pure Pumpkin Puree
- 1/3 Cup of Sugar
- 2 ½ tsp of Pumpkin Pie Spice
- ½ Cup of Heavy Whipping Cream
- 4 oz of Cream Cheese, softened at room temperature
- 1 3 oz Package of Spongy Lady Fingers
- Powdered Sugar

1) In the bowl of an electric mixer, whisk together the heavy cream and the sugar until stiff peaks form. Remove the whipped cream to a small bowl and set aside.

2) In a large bowl, mix together the pumpkin puree, pumpkin pie spice, and vanilla. Add half of the sweetened whipped cream and fold in gently to combine.

3) In the same bowl you whisked your heavy cream in, add the cream cheese and just mix in for a few seconds to make sure its nice and creamy. Add the remaining half of the whipped cream and just mix it together for a few seconds to combine. Have your 2 fillings in front of you and start assembling.

4) Line a 9 by 5 inch loaf pan with plastic wrap. Arrange half of the ladyfingers in a single layer and drizzle over evenly half of the maple syrup. Top with half of the pumpkin filling and spread evenly. Arrange remaining ladyfingers in a single layer over the filling and drizzle over evenly the remaining maple syrup. Top with remaining pumpkin filling making sure to spread it evenly.

Carefully spread the cream cheese layer over the filling. Cover and chill 8 hours minimum or overnight. When ready to serve, using the plastic wrap, lift the tiramisu out of the pan and place it on a serving platter. The cream cheese layer should be the top.

5) Dust all over with powdered sugar and a lightly sprinkling of ground cinnamon.

I love traditional Italian tiramisu, but I also love traditional American pumpkin pie. So, I thought why not bring those two together? So I did, and I love this so much its now a must on my holiday table. I love playing around with recipes. I always say that a recipe is a metaphor for life. You need ingredients to balance each other and complement each other just right, and never be afraid to try new things or take risks in life and in food! This is another example of how 2 great dishes on their own, can be outstanding as 1 if created properly.

