

Pumpkin Mousse Pie and Nilla Wafer Crust

Nilla Wafer Crust

This recipe has been updated and is available as a variation of the graham cracker crust recipe.

Ingredients	1 Pie	3 Pies
Nilla Wafer (or any cookie crumbs)	5 – 6 ounces	16 ounces or 1#
Melted Butter	2 ounces	6 ounces

1. If necessary puree the cookies in a food processor to turn them into crumbs.
2. Place the crumbs in a bowl and add the butter. Using your hands mix until the crumbs are all wet.
3. Each pie should have about 7 1/3 ounces of crumbs.
4. Press the crumbs into a pie shell making sure to create a flat and even layer on the bottom and along the sides. Press down firmly to ensure there are no loose areas.
5. Bake the shells at 375 degrees F for about 5-8 minutes.
6. Allow to cool completely on wire racks before using. Double check the firmness of the shell by touching it. The shell should feel like a solid cookie and should not crumble easily.

Pumpkin Mousse

Ingredients	1 ½ Pies (Weight)	3 Pies (Weight)	1 ½ Pies (Measures)	3 Pies (Measures)
Granulated Gelatin	¼ ounce	½ ounce	1 package	2 packages
Heavy Cream	14 ounces	1# 12 ounces	1 ¾ cups	3 ½ cups
Sweetened Condensed Milk	14 ounces	1# 12 ounces	1 can	2 cans
Pumpkin Puree	14 ounces	1# 14 ounces	2 cups (1 regular sized can)	4 cups (1 large can)
Ground Nutmeg* or Pumpkin Pie spice	1/8 ounce	¼ ounce	To Taste	To Taste
Heavy cream (for topping)	12 ounces	1# 8 ounces	1 ½ cups	3 cups
Vanilla Extract*	To Taste	1/8 ounce	To Taste	To Taste
Powdered Sugar*	To Taste	To Taste	To Taste	To Taste

*Sorry about the To Taste measures. I'm so used to making whipped cream topping that I just eye ball everything. You don't need a lot of flavoring or sweetener in the whipped cream. You really should only need a palmful for the 3 pie recipe. However, feel free to add more or none at all. You can also use the Chantilly cream recipe as a guide which will be a little on the sweeter side.

1. Pour 6 ounces (for 1 ½ pies) or 9 ounces (for 3 pies) of heavy cream into a pot. Sprinkle the gelatin over the cream, stir with a fork, and allow to sit for at least 5 minutes.
2. Place the pumpkin puree and sweetened condensed milk in a large bowl and mix together until completely combined.
3. Add the spice and stir until completely combined.
4. Place the pot with the gelatin on the stove and melt the gelatin over low to medium heat. All the gelatin must be melted but the cream must never boil. (If you're unsure if the gelatin is completely melted pour the cream/gelatin mixture through a sieve to strain out any chunks).
5. Pour the gelatin/cream mixture into the pumpkin mixture and stir until completely combined.

6. Pour the remaining heavy cream into an electric mixer bowl and whip to soft to medium peaks (the softer your peaks the smoother your mousse, the stiffer your peaks the more firm the slice will be).
7. Carefully, but thoroughly, fold the whipped cream into the pumpkin mixture. You may need to whisk in some of the whipped cream to make the pumpkin mixture firmer so you can actually fold.
8. Fill your pie crusts with the pumpkin mousse and refrigerate for at least 1 hour.
9. Whip the final three ingredients together until they reach medium peaks.
10. Top or pipe the pumpkin mousse pies with the whipped cream.

Pies can be served immediately or refrigerated until ready to eat. Use within 5 days.

The 1 ½ pie amount is the smallest amount because I didn't want to use less than 1 can. With the extra mousse you can make single serving desserts in nice glasses, like wine goblets, with cookie crumbs and whipped cream.