



MINI PUMPKIN MOUSSE ICE BOX CAKES

Brandy spiked pumpkin mousse sandwiched between gingersnap layers.

Yield: 12 Cookies



INGREDIENTS

32 fl.oz. **RICH'S** Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)

1 C **RICH'S** PUDDING VANILLA (#02743)

15 oz Pumpkin Pie mix (Libby's)

6 oz instant vanilla pudding mix

1/2 C Brandy

ginger snap cookies

DIRECTIONS

- 1 THAW WHIP TOPPING UNDER REFRIGERATION FOR AT LEAST 24 HOURS BEFORE USING SHAKE WELL BEFORE POURING INTO COOL BOWL. WHIP USING WIRE WHIP ON MEDIUM SPEED. FOR BEST RESULTS, WHIP AT 45 - 50 F UNTIL DESIRED FIRMNESS IS ACHIEVED.
- 2 ADD PUDDING MIX, PREPARED PUDDING AND ALCOHOL, SCRAPE DOWN BOWL AND MIX INGREDIENTS THOROUGHLY
- 3 SPREAD DESIRED AMOUNT OF MOUSSE ON FLAT SIDE OF ONE GINGERSNAP COOKIE AND TOP WITH AN ADDITIONAL COOKIE
- 4 ONCE DESIRED AMOUNT OF COOKIES HAVE BEEN PREPARED, PLACE ON A COVERED SHEET PAN AND PLACE IN REFRIGERATOR OVER NIGHT TO SOFTEN THE COOKIES.