



The iconic flavor and nutritional value of Pumpkin make it a favorite among bakers. This recipe is easy to whip-up and enjoy atop our NY Cheesecake or your favorite dessert. Also try our Pumpkin Chai Caramel Sauce!



Ingredients

- 1 cup heavy cream
- 1/3 cup pumpkin puree
- 1 tablespoon powdered sugar
- 1 teaspoon vanilla extract
- ½ teaspoon Chai Spice

Directions

step 1

Add heavy cream and sugar to a cold metal bowl and begin whisking it. Whisk it until it forms soft peaks.

step 2

Stir in vanilla and cinnamon and continue to whisk until the cream forms stiff peaks.

step 3

Gently fold in pumpkin puree with a spatula.

step 4

Serve and enjoy.