

Carrie St. Louis's Pumpkin Tiramisu and Hot Applejack Toddy

We are starting to see the leaves turn and pulling out our earth toned wardrobe which means pumpkin spice lattes are just around the corner. Think of this tiramisu as a pumpkin spice latte in dessert form! After all, 'tis the season.

Ingredients

Pumpkin Tiramisu

**adapted from Food and Wine Magazine*

- 3 cups pumpkin puree
- 3/4 c light brown sugar
- 1 1/4 tsp ground ginger
- 1 1/4 tsp ground cinnamon
- 1/2 tsp kosher salt
- Pinch of nutmeg
- 1 1/4 cup plus 4 tablespoons white granulated sugar
- 2 1/4 cups mascarpone cheese
- 2 1/2 cups heavy cream
- 2 cups brewed coffee or espresso, chilled
- 2 packages ladyfingers
- Chocolate shavings
- Candied ginger, chopped

Hot Applejack Toddy (makes 1)

- 2 teaspoons lemon juice
- 1 tablespoon honey
- 2-3 oz Applejack brandy
- Boiling-hot water
- cinnamon stick

Preparation

Add the pumpkin puree, brown sugar, ground ginger, cinnamon, kosher salt, nutmeg, and 1 1/4 cup white granulated sugar to a large bowl and gently mix to incorporate. Then, add the mascarpone cheese to the bowl. Mix with an electric mixer until you have very soft peaks. (This won't take long, so be careful not to overmix!)

To a shallow dish, add 2 tablespoons of sugar. Pour in the chilled coffee (or espresso), and whisk 'til it dissolves. Quickly dip the ladyfingers in the

espresso mixture and arrange them in a single layer in a 9x13 dish. Continue until the bottom of the pan is covered. Spread half the pumpkin mixture over the ladyfingers. Repeat the process with another layer of ladyfingers (dip in coffee, spread the remaining pumpkin mixture over the top). Cover and refrigerate overnight.

In a large, cold bowl, whip the heavy cream with the remaining 2 tablespoons of sugar until soft peaks form. Then, spread it over the top of the chilled and refrigerated tiramisu. Garnish with candied ginger and chocolate shavings, and enjoy.

Mix lemon juice, honey and Applejack brandy in a mug. Top off with the water and stir with a cinnamon stick.

Aaaaaaand.... 5, 6,7 EAT!