

Pumpkin Mousse Dessert Cups (Desserts, Easy Entertaining)

- 3 Tbsp. butter
- 2 Tbsp. sugar
- 1 cup graham cracker or gingersnaps crumbs
- 1 (8 oz.) container Cool Whip
- 1 cup pumpkin, cooked and pureed
- 1 (8 oz.) block cream cheese, softened
- 1 package Halladay's Pumpkin Cheesecake

Melt butter in small pan. Add sugar and crumbs; blend well. Spoon into glasses; set aside. Beat cream cheese, pumpkin and cheesecake mix. Fold in Cool Whip and spoon into reserved glasses. Let chill. Garnish with fresh whipped cream and or nuts before serving.