No-Bake Mini Pumpkin Pie Cups

No bake mini pumpkin pie cups are an easy, creamy dessert for the holidays that pairs beautifully with a glass of sparkling wine or Chardonnay! Full of pumpkin and spice flavors, these mini desserts are perfect for entertaining. So much easier than pumpkin pie, just a simple hazelnut crumb crust, rich pumpkin mousse, and topped with whipped cream and salted caramel sauce. The pumpkin mousse will seem soft at first, but will thicken to a creamy, silky consistency after chilling.

Makes: 6 servings
Pair with: California sparkling wine or California Chardonnay

Ingredients

For the crust

- ½ cup (74 grams) toasted hazelnuts
- 11 (40 g) vanilla wafers
- 1 tablespoon (15 ml) olive oil
- ¼ teaspoon (1 g) kosher salt

For the pumpkin mousse

- 1 ½ cups (425 g) pumpkin puree
- 8 ounces (232 g) brick-style cream cheese, room temperature
- 1 cup (115 g) powdered sugar
- 1 teaspoon (1 g) ground cinnamon
- ½ teaspoon (1 g) ground nutmeg
- ½ teaspoon (1 g) ground cardamom
- 1 teaspoon vanilla extract

For serving:

- Whipped cream
- salted caramel sauce

Instructions

Make the crust: Combine toasted hazelnuts and vanilla wafers in a food processor or high-speed blender and pulse until it resembles coarse crumbs. Transfer to a medium bowl and stir in olive oil and salt.

Set aside 2 tablespoons of the crumb mixture to sprinkle over the top. Divide remaining crumb mixture between 6 (3-4 ounce/ 90-118 ml) ramekins or cups and press down to form a crust. It will be loose, that's okay.

Make the mousse: Combine all the ingredients in the bowl of a stand mixer fitted with the paddle attachment. Start mixer on low speed and gradually increase to medium-high and beat until the mixture is creamy and smooth, about 1-2 minutes.

Divide mixture evenly between the cups, cover and chill for at least 30 minutes or up to 3 days.

Top with whipped cream, reserved crumb mixture and a drizzle of salted caramel sauce.