

Mix-and-Match Spiced Mousse Minis

Mini desserts are a great way to offer variety - and a little taste of luxury - without overindulging. Use this easy spiced mousse to make 4 different mini desserts.

Prep Time: 20 minutes

Spiced Mousse:

- 4 ounces (1/2 package) cream cheese, softened
- 2 teaspoons **McCormick® Pumpkin Pie Spice**
- 1/2 cup sugar, divided
- 1/2 cup **Thai Kitchen® Coconut Milk**
- 1 cup heavy cream

1. Beat cream cheese, pumpkin pie spice and 1/4 cup of the sugar in large bowl with electric mixer on medium speed until smooth and creamy. Add coconut milk; beat until well blended.
2. Beat cream and remaining 1/4 cup sugar in another large bowl with electric mixer on medium speed until stiff peaks form. Add 1/2 of the whipped cream to cream cheese mixture; stir until well blended. Gently stir in remaining whipped cream.

Makes mousse for 12 mini desserts.

Fudge Brownie: Divide 1 1/2 cups brownie pieces (1/2-inch cubes) evenly among each of 12 (2-ounce) shot glasses. Using 2/3 cup hot fudge sauce, layer each glass with fudge sauce and Spiced Mousse. Garnish with almonds, if desired. Makes 12.

(Nutrition Information Per Serving: 264 Calories, Fat 16g, Protein 3g, Carbohydrates 27g, Cholesterol 48mg, Sodium 107mg, Fiber 1g)

Banana Cream: Spoon 1 tablespoon of coarsely crushed vanilla wafer cookies into each of 12 (2-ounce) shot glasses. Using 2/3 cup caramel sauce and 1 banana, sliced, layer each glass with caramel sauce, banana slices and Spiced Mousse. Garnish with toasted coconut, if desired. Makes 12.

(Nutrition Information Per Serving: 266 Calories, Fat 14g, Protein 2g, Carbohydrates 33g, Cholesterol 41mg, Sodium 124mg, Fiber 1g)

Strawberry Shortcake: Spoon 2 teaspoons of coarsely crushed shortbread cookies into each of 12 (2-ounce) shot glasses. Using 6 strawberries, sliced, divide strawberry slices evenly among glasses. Layer each glass with Spiced Mousse and additional 1 teaspoon crushed cookies. Garnish with fresh mint, if desired. Makes 12.

(Nutrition Information Per Serving: 202 Calories, Fat 14g, Protein 2g, Carbohydrates 17g, Cholesterol 39mg, Sodium 93mg, Fiber 0g)

Piña Colada: Mix 1/2 cup each coarsely crushed shortbread cookies, coarsely chopped toasted macadamia nuts and toasted flaked coconut. Spoon 1 tablespoon cookie mixture into each of 12 (2-ounce) shot glasses. Using 1 can (8 ounces) crushed pineapple or pineapple tidbits, drained, divide pineapple evenly among glasses. Layer each glass with Spiced Mousse and remaining cookie mixture. Garnish as desired. Makes 12.

(Nutrition Information Per Serving: 238 Calories, Fat 18g, Protein 2g, Carbohydrates 17g, Cholesterol 39mg, Sodium 98mg, Fiber 1g)