



## Pumpkin Ginger Parfaits

### **What a pretty pumpkin picture these parfaits provide!**

Use your prettiest 8-ounce glasses to serve these parfaits for dessert or prepare them in clear, disposable plastic cups to set out on a holiday buffet.

#### Ingredients

- 1 15-ounce can pumpkin
- 1 7-ounce jar marshmallow crème
- ½ tsp. pumpkin pie spice
- 1 8-ounce container frozen whipped topping, thawed
- ¼ cup crystallized ginger, finely chopped
- 40 ginger snap cookies

#### Preparation

Working in batches, crush ginger snaps in food processor until they form fine crumbs.

Using an electric mixer, beat pumpkin, marshmallow crème and pumpkin pie spice until smooth. Fold in 2 cups of the whipped topping and crystallized ginger.

Place 2 Tablespoons crumbs in bottom of each glass. Top with a generous ¼ cup of pumpkin mixture, using a spoon to press out air bubbles and smooth the top. Repeat layers in each glass. Refrigerate until firm, at least two hours. Garnish with remaining whipped topping. Serves 6