



PUMPKIN CREAM CHEESE MOUSSE JARS

Layers of moist spiced pumpkin cake, silky cream cheese mousse, and crunchy caramelized pecans, the perfect cozy fall dessert in a jar.



PREP TIME
25 MIN



COOK TIME
25 - 30 MIN



SERVINGS
12 JARS

Instructions

- For the Cake:** Preheat the oven to 350°F (177°C). Grease a 9x13-inch baking pan.
- In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice. Set aside.
- In another bowl, whisk together the brown sugar, granulated sugar, pumpkin puree, eggs, oil, and vanilla extract until smooth and well combined.
- Add the wet ingredients to the dry ingredients. Mix with a whisk or a hand mixer until just combined — do not overmix.
- Pour the batter into the prepared pan and spread it evenly.
- Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean. (Baking time may vary depending on your oven.)
- For the Mousse:** whip the heavy cream with a hand or stand mixer until soft peaks form. Set aside.
- In another bowl, beat the cream cheese, powdered sugar, and vanilla extract together until smooth and creamy.
- Gently fold the whipped cream into the cream cheese mixture in two additions, mixing just until fully combined and smooth.
- For Assembly:** place a layer of pumpkin cake to the bottom of each jar.
- Top with a layer of cream cheese mousse and sprinkle with candied pecans.
- Repeat the layers and finish with a drizzle of pumpkin sauce.
- Chill for at least 30 minutes before serving.

Notes:

- Storage:** Keep the pumpkin bread in an airtight container at room temperature for up to 3 days, or for up to 1 week.
- Baking Tip:** If your oven tends to run hot, lower the temperature to 325°F (163°C) to prevent the bread from over-browning or drying out.
- Dessert is best served chilled and enjoyed within 2-3 days for optimal texture.
- Shop My Favorites: Find all the baking tools and kitchen essentials I use [here](#).

Ingredients

For the Cake

- 2 cups (250 g) all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 ½ teaspoons ground cinnamon
- 2 teaspoons pumpkin pie spice
- 1 cup (200 g) packed light or dark brown sugar
- ½ cup (100 g) granulated sugar
- 1 can (15 oz / 425 g) pumpkin puree
- 4 large eggs
- ¾ cup (180 ml) canola or vegetable oil
- 1 teaspoon pure vanilla extract

For the Mousse

- 16 oz (454 g) full-fat brick cream cheese, softened to room temperature
- 2 cups (480 ml) heavy cream (or whipping cream)
- 1 ½ cups (8 oz / 240 g) powdered sugar
- 1 tsp pure vanilla extract

The Baking Studio
by Andrea