

# Sweet Pumpkin Delight

For the filling

1/2 Cup of Pumpkin filling  
4 Ounces Cream Cheese  
3-4 Tbsp. Condensed milk  
2 Cups Confectioners Sugar  
1/2 Cup of Heavy Cream  
1/2 tbsp Vanilla Extract  
1/4 tsp. Cinnamon  
For the chocolate butterscotch filling

1/4 Cup Butterscotch chips  
1/2 Cup chocolate Chips  
1/2 Heavy Cream  
1/4 Vanilla extract  
Pinch of cinnamon  
For the Crust

1 Package of graham crackers  
3 tbsp. melted butter  
1 tbsp. sugar.  
1/2 tsp cinnamon

In the blender mix the graham crackers, sugar and cinnamon.  
Pulse until it becomes a fine meal. Add this to your melted butter and combine well.  
Scoop out even amounts and press it into the bottom of your serving cups/bowls or whatever you will be serving them in :)  
Put them in the refrigerator while you prepare the chocolate/butterscotch filling.

In a small cup add you vanilla extract and pinch of cinnamon, put to the side.  
In a microwave safe dish melt the chocolate chips and butterscotch chips until smooth, put this to the side (although you will need it sort of close to you.)

In a saucepan, add your cream and cook on a medium high heat until it begins to boil, once it reaches a boil remove it from the heat and add in the melted chocolate and butterscotch mix.  
Immediately, begin to whisk the mixture until it becomes smooth.  
Add in the vanilla and cinnamon until it all is mixed.

Take your serving bowls out of the refrigerator and spoon a layer of the filling on top of the graham cracker crust and put them back into the refrigerator to set a little.  
Now it's time to prepare the sweet, pumpkin filling!

In a small bowl whip your heavy cream until peaks form, and put to the side (you could put it in the refrigerator.) In a medium sized bowl add the cream cheese, vanilla extract and cream together, add the pumpkin filling and continue to cream.  
Now slowly add in the confectioners sugar, until it is all incorporated.

Add the condensed milk, and get you whipped cream ready to add in to the mix.  
Fold it into the mixture a bit at a time, until it is all added. Your filling is complete!  
I used a decorating bag and piped the pumpkin filling into the custard cups, but you could also spoon it in if you choose. Refrigerate until ready to serve.  
Finish it off with a dollop of fresh whipped cream, a pinch of cinnamon or nutmeg and a graham cracker.

Recipe by Mighty Delighty