

Pumpkin Spice Panna Cotta

1 cup whole milk
1 packet unflavored gelatin (1/4 oz)
3 cups heavy whipping cream
1 cup pumpkin puree
1/2 cup maple syrup
2 tablespoons sugar
1 teaspoon pumpkin pie spice
Pinch salt

Garnish:
Whipped Cream
Chopped Pecans/Almonds

Directions:

In a heavy saucepan, pour in the milk, then sprinkle the gelatin over the top of the milk.

Let stand for 3 to 5 minutes to soften the gelatin, whisk vigorously to break up the gelatin.

Continue to whisk over medium heat just until the gelatin dissolves but the milk does not boil, about 5 minutes. Add the cream, pumpkin, maple syrup, sugar, pumpkin pie seasoning and salt.

Stir until the sugar dissolves 5-7 minutes and it comes to a soft boil. Watch carefully as it will boil over.

Remove from the heat. Pour into 6 decorative glasses/ramekins so that they are 1/2 full.

Cool slightly. Refrigerate until set, at least 6 hours. Garnish with whipped cream and chopped Pecans or almonds, ENJOY!