Pumpkin Mousse

Ingredients

* **1**cup whipping cream
* **3**tablespoons sugar
* **1**teaspoon pumpkin pie spice
* **1**cup canned pumpkin

Directions

1. In a chilled large mixing bowl beat whipping cream, sugar, and pumpkin pie spice with the chilled beaters of an electric mixer on medium speed until [soft peaks](http://www.bhg.com/recipes/how-to/cooking-basics/eggs/) form (tips curl). Fold in canned pumpkin. Cover and chill for up to 4 hours.