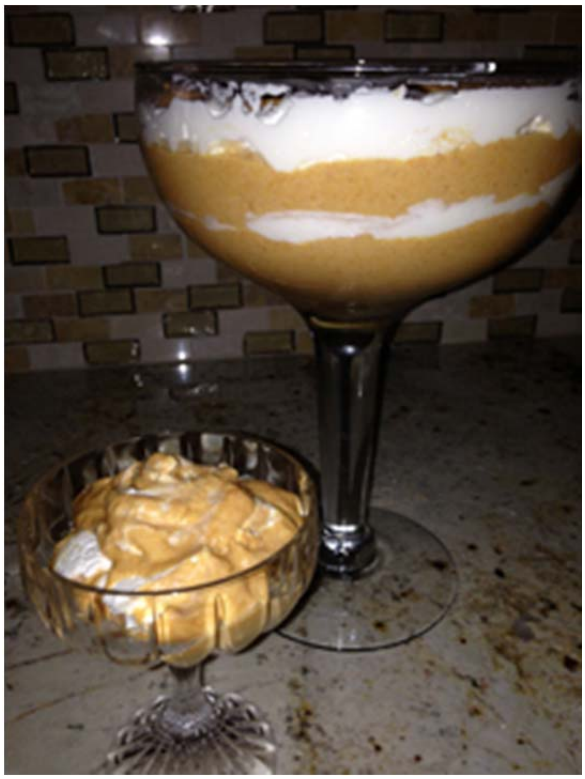

Ingredients:

- 1/4 cup dark rum
- 1 packet (2 teaspoons) unflavored gelatin powder
- 1 (15-ounce can) pumpkin (not pie filling)
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, lightly packed
- 2 extra-large egg yolks
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon kosher salt
- 1 1/2 cups cold heavy cream
- 1 1/2 teaspoons pure vanilla extract

Sweetened whipped cream

- 1 1/2 cups cold heavy cream
- 1 1/2 teaspoons pure vanilla extract
- 2 tablespoons powdered sugar

Directions:

Place the rum in a heat-proof bowl and sprinkle the gelatin over it. Set aside for 10 minutes for the gelatin to soften. In a large bowl, whisk together the pumpkin, granulated sugar, brown sugar, egg yolks, cinnamon, nutmeg and salt. Set the bowl of gelatin over a pan of simmering water and cook until the gelatin is clear.

Immediately whisk the hot gelatin mixture into the pumpkin mixture. In the bowl of an electric mixer fitted with a whisk attachment, whip the heavy cream and vanilla until soft peaks form. Fold the whipped cream into the pumpkin mixture.

To prepare sweetened whipped cream, in a bowl of an electric mixer fitted with a whisk attachment, whip the heavy cream, vanilla and sugar until soft peaks form.

To assemble, spoon some of the pumpkin mixture into a clear bowl or parfait glasses, add a layer of whipped cream. Repeat, ending with a third layer of pumpkin. Cover with plastic wrap and refrigerate for 4 hours or overnight for the gelatin to set completely.

To serve, decorate with whipped cream. Enjoy!

Note: Pumpkin filling can be scooped into profiterole shells and topped with powdered sugar.