

Pumpkin Dessert Croissants (no bake)

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Ingredients:

1 box (3.4 oz) cheesecake instant pudding mix, can substitute white chocolate or vanilla pudding mix

2 TBSP powdered sugar

1 cup half and half

3/4 cup pumpkin puree

1 tsp pumpkin pie spice

1 dz mini croissants

1/2 cup caramel sauce

6 Biscoff cookies

1/2 cup shelled pepitas

Directions:

*Vigorously whisk together the pudding mix, powdered sugar, half and half, pumpkin puree, and pumpkin pie spice. Cover and refrigerate for at least an hour, or until ready to serve.

*Slice the mini croissants in half. Crush the Biscoff cookies.

*To serve: pipe or scoop the pudding mix onto the croissant bottoms. Cover with the tops.

*Drizzle the caramel sauce over the tops of the croissants, sprinkle with the cookie crumbs and the shelled pepitas.