

Magical Pumpkin

By Cindy Littlefield



Here's the scoop on this frosty mini pumpkin. Made of orange sherbet and planted on cookie crumb soil, it won't provide transportation to the ball – but it will fit the bill as a delightful dessert that's fit for royalty.

Ingredients

- 1 or 2 chocolate mint cookies
- Small plastic bag
- Rolling pin
- An ice cream scooper
- Orange sherbet
- 1 1/2-inch length cut from a Cow Tail Candy or a Tootsie Roll Midgee
- A mint leaf

Directions

1. Finely crumble the chocolate mint cookie(s) to resemble dark soil by placing it in a small plastic bag and using a rolling pin to crush it (a great job for young helpers). Pile the cookie crumbs in the center of a small bowl or saucer.
2. Place a full round scoop of orange sherbet on top of the cookie crumbs.
3. To add a pumpkin stem, first use the tip of a spoon to gently hollow a shallow spot in the top of the sherbet. Insert one end of the Cow Tail or Midgee into the hollow, pressing down slightly until the candy sets in place.
4. For the finishing touch, garnish the top of the pumpkin with a mint leaf, and serve. Or, if you want to prepare the dessert a little bit ahead of time, you can store it in the freezer and add the mint leaf just before serving.



[Click here to see all 10 of the Disney Princesses and enter their magical worlds!](#)

