

Pumpkin Gingerbread Trifle

Soft layers of pumpkin, spicy gingerbread and creamy whipped topping make this trifle a feast for your eyes.



Prep Time: 40 minutes + chilling

Servings: 25

Ingredients

- 2 packages (14.5 oz each) gingerbread cake mix
- 1 package (4.6 oz) cook-and-serve vanilla pudding mix
- 3 cups 2% milk
- 1 can (29 oz) solid-pack pumpkin
- ½ cup packed brown sugar
- 1 carton (12 oz) frozen whipped topping, thawed, *divided*

Preparation

1. Prepare and bake gingerbread according to package directions, using two greased 9" round baking pans. Cool completely on wire racks.
2. Meanwhile, for pudding, in a large saucepan, combine pudding mix and milk; stir until smooth. Cook and stir over medium heat until mixture comes to a boil. Cook and stir 1-2 minutes longer or until thickened. Remove from the heat; cool to room temperature. Combine pumpkin and brown sugar; stir into pudding.
3. In a 4 qt glass serving bowl, crumble one ginger bread cake; gently press down. Top with half of the pudding mixture and whipped topping. Repeat layers. Cover and refrigerate overnight.

Servings per Recipe: 25

Nutrition (per 1 cup serving): 250 calories, 7g total Fat (4g saturated fat), 20mg cholesterol, 272mg sodium, 42g carbohydrates, 2g fiber, 4g protein