

Thanksgiving Deliciousness: Pumpkin Pie Trifle!

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Makes 6-8 servings

INGREDIENTS

- 2 (15-ounce) packages pumpkin bread mix
- 1 (4.6-ounce) box cook-and-serve vanilla pudding mix
- 2 (15-ounce) cans pure pumpkin
- 1 1/2 tsp. ground cinnamon
- 1 tsp. ground ginger
- 1/8 tsp. ground cloves
- 1/2 cup packed light brown sugar
- 1 (16-ounce) container whipped topping (such as Cool Whip)
- 1/2 cup gingersnaps, roughly chopped

INSTRUCTIONS

1. Bake the pumpkin bread according to the package directions and cool completely (can be done the day before you assemble the trifle).
2. Meanwhile, prepare the pudding and set aside to cool (can also be done a day in advance).
3. Once ready to assemble the trifle, stir the canned pumpkin, brown sugar, and spices into the pudding.
4. Next, you're going to create your layers. Cube 1 batch of the pumpkin bread and arrange the cubes in a layer in the bottom of your trifle bowl. For a more stylish presentation, press the bread pieces flush against the glass bowl so they are easily visible. Depending on the size of your bowl, you may be able to make a double layer of the bread cubes. When you're done with your first layer of pumpkin bread cubes, pour 1/2 of the pudding mixture over the layer and smooth to make it appear relatively even. Next, add a layer of whipped topping on top of the pudding mixture so from the outside of the bowl you can see two distinct layers. Repeat with the remaining pumpkin bread, pudding, and whipped topping.
5. When assembling the trifle the night before (recommended), simply cover it with plastic wrap and refrigerate overnight. Remove the trifle from the fridge + sprinkle the top with the chopped gingersnaps about a half hour before serving. Enjoy!