

Klamath's
HOME & OUTDOOR

Give 'em Pumpkin to Talk About

Gingerbread Pumpkin Trifle

compliments of *Victoria Hall*

A delicious alternative to pumpkin pie with a showstopping presentation.

Ingredients:

1 box gingerbread cake mix

1 box instant vanilla pudding (3.4 oz)

2 cups cold milk

1 15 oz can of pumpkin

½ cup brown sugar

1 teaspoon vanilla

1 teaspoon cinnamon

½ teaspoon nutmeg

¼ teaspoon cloves

¼ teaspoon ginger

2 8 oz containers of Cool Whip

1 Heath Bar

1 Butterfinger candy bar

Instructions:

Bake Gingerbread Cake as directed (using milk rather than water). Let cool then cut into ½ to 1 inch cubes.

In a large bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft set.

Combine pumpkin, brown sugar, vanilla, cinnamons, cloves and ginger into pudding.

To assemble, layer gingerbread, pudding and pumpkin mixture, and Cool Whip into a trifle bowl.

Repeat three times or until bowl is full. Crush candy bars and sprinkle on top. Chill at least 4 hours before serving or overnight.