



Pumpkin Mousse & Spice Cake Trifle

Ingredients

- (2) 14 oz boxes of Spice Cake Mix
- (2) 3 oz boxes of cook and serve vanilla pudding
- 30 oz can of pumpkin pie filling
- ½ cup Brown Sugar
- ½ tsp cinnamon
- Container of Cool Whip
- 1 cup of crushed gingersnap cookies

Directions

1. Make Spice Cake according to package directions. Let cool completely and cut into cubes. Set aside.
2. Make vanilla pudding according to package directions and let cool. Put into a bowl and fold pumpkin pie filling, brown sugar, and cinnamon into pudding mixture. Set aside.
3. Place a layer of the spice cake into the bottom of a trifle dish. If you do not have one, a large glass bowl also works.
4. Pour a layer of the pumpkin mixture on top.
5. Spread a layer of the cool whip on top of that.
6. Sprinkle with some of the crushed gingersnaps.
7. Repeat.
8. Refrigerate overnight before serving.

Recipe by *Family Day* Chef Melissa Buchbinder: www.thepinkaproncatering.com

