Pumpkin Trifle

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Category: Dessert
Servings: 12
Preparation Time: 60 min
Cooking Time:

A note before you start:
To cut back on prep time, use a box spice cake mix. You can also save time by making this in a large trifle bowl as opposed to individual servings as shown above.

Ingredients:

1 box of spice cake mix OR you can make your own.

2 8 oz packages of room temp cream cheese

2 cups of whipping/heavy cream

1 15 oz can of pumpkin puree

1& 1/3 cups sugar divided

2 tsp of pumpkin pie spice

1-2 TBSP of Cointreau liquor (optional)

2 packages (4 biscuits per package) of Belvita brand Crunchy Cinnamon & Brown Sugar Biscuits

Step 1: Make the spice cake according to the box directions. Let it cool.

Step 2: With an electric mixer, beat the cream cheese until smooth and creamy. Add the pumpkin puree, pumpkin pie spice, and 1 cup of sugar and continue to beat (low at first just to incorporate), then beat on medium until incorporated well.

Step 3: In a clean bowl, whip the heavy cream on high until it begins to develop soft peaks. Add the remaining sugar & Cointreau liquor if using, and beat until stiff peaks.

Step 4: Add half of the whipped cream mixture to the cream cheese mixture, folding in to incorporate. This will give it a mousse-like texture.

Step 5: Remove the Belvita biscuits from their packages and place in a ziplock bag and zip close. Using a coffee mug or rolling pin, gently crush the cookies for the crumble topping.

Step 6: Assemble the trifle: I used a 3" diameter biscuit cutter to make cake rounds. Once I had all the cake rounds, I cut each round in half horizontally. Take a layer of cake and put it in your serving glass. Top the cake with a layer of pumpkin mousse, and then repeat until you almost reach the top of the glass. Finish off the trifles with a layer of plain whipped cream and garnish with the crushed biscuits.

Buon Appetito!

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