

The Art of Cuisine



Pumpkin Dream in a Cloud Trifle

I actually dreamed about this recipe and after making this recipe, it is now one of my family's favorite. This recipe is quick and easy because it only has seven ingredients. This would make a great potluck dessert. I know we will be having this recipe several times throughout the year.

Ingredients

Pumpkin Pudding

- 2 Cups low fat milk
- 1 Package (5.1 oz) Instant vanilla pudding mix
- 2 teaspoon pumpkin pie spice
- 1 1/2 Cups canned pumpkin
- 1 12 oz box of Nilla Wafers Cookies

Whipping Cream or Cool Whip (16 oz)

- 2 cups whipping cream (Heavy)
- 1/4 cup Smart Sugar or Powdered Sugar

Beat cream and sugar in chilled large bowl with electric mixer on high speed until soft peaks form.

Directions

In a bowl, combine milk, pudding mix and pie spice; whisk until thickened and smooth, about 2 minutes. Stir in pumpkin.

Either make homemade whipping cream or use 16 oz of Cool Whip.

In a large glass bowl or dish, line the bottom with Nilla cookies and then add a layer of whipped cream (Cool Whip) and another layer of cookies then add a layer of pumpkin pudding. Repeat one more time then garnish with a little whipped cream and then four to six cookies then refrigerate until ready to serve.

Written by: Chef Linda Galyean

www.TheArtofCuisine.com

Email: artofcuisine1@yahoo.com

(916) 934-9230

Sign up to become a VIP Member with The Art of Cuisine!

When you sign up, you will receive The Art of Cuisine's newsletter, entitling you to free, EXCLUSIVE recipes only for VIP Members. In addition to recipes, VIP Members will have access to FREE cooking videos, FREE e-books, FREE health and cooking tips, and much more.... [Sign up Today!](#)