

Pumpkin Gingerbread Trifle

Adapted from Paula Deen, Food Network



28 ounces gingerbread mix (2 14-oz packages)
2 1/2 cups Bird's Dessert Mix, cook and serve (see Notes)
30 ounces pumpkin pie filling (not pumpkin puree)
1/3 teaspoon ground cardamom, or ground cinnamon
16 ounces Cool Whip®, or up to 16 ounces if needed
1/2 cup gingersnaps, crushed, optional garnish

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 10

For the pudding layer I used Bird's Dessert Powder (a mix) from Britain. You can find it at some grocery stores that have an international section. Bird's makes the best close-to-ready-made cook and serve custard pudding. The crumbled gingersnaps are a real nice addition - it gives this soft cake-and-pudding mixture some good texture. Add it at the end - just before serving. If added earlier, they will get soft. As you serve the trifle some of the servings from the bottom won't have any of the gingersnap topping, so leave some to sprinkle on those portions. You want every serving to have some of the gingersnaps.

1. Bake the gingerbread according to the package directions; cool completely. Or, make your own gingerbread. Or buy ready-made gingerbread. You'll need about 5 cups of crumbled gingerbread (that's a guess).
2. Meanwhile, prepare the custard and set aside to cool. Stir in the pumpkin pie filling and cardamom to the pudding. Refrigerate until ready to assemble trifle.
3. Crumble in bite-sized pieces 1/3 of gingerbread into the bottom of a large, pretty bowl. Press it down slightly. Pour 1/2 of the pudding mixture over the gingerbread, then add a layer of Cool Whip, spreading out to the edges as neatly as possible. Repeat with the remaining gingerbread, pudding, and whipped topping. Then add another layer of gingerbread, and cover top with whipped topping.
4. Sprinkle top with crushed gingersnaps, if desired. Can be served immediately, or refrigerate overnight. Trifle can be layered in a punch bowl or any other kind of bowl. Add gingersnap crumbs to servings that come from deep in the bowl since they won't have any.

Per Serving (excluding unknown items): 685 Calories; 23g Fat (30.0% calories from fat); 7g Protein; 112g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 787mg Sodium. Exchanges: 0 Grain(Starch); 4 Fat; 6 1/2 Other Carbohydrates.