Pumpkin Cheesecake Trifle

Mom on Time Out (blog)



1 Angel Food Cake
2 cups heavy whipping cream
1/2 cup powdered sugar
16 ounces cream cheese, may use Light
15 ounces pumpkin puree (not pumpkin pie filling)
3/4 cup brown sugar
2 teaspoons vanilla extract
3 teaspoons pumpkin pie spice (plus extra for dusting the top)

Per Serving (excluding unknown items): 310 Calories; 19g Fat (53.3% calories from fat); 5g Protein; 32g Carbohydrate; 1g Dietary Fiber; 64mg Cholesterol; 257mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 18

NOTE: Pumpkin pie spice is a blend of cinnamon, nutmeg, ginger and allspice. If you don't have it on your shelf, create your own blend.

1. Beat cream and powdered sugar together until stiff peaks form. Set aside.
2. In another bowl, beat cream cheese until light and fluffy.
3. Add pumpkin, brown sugar, vanilla extract and pumpkin pie spice and continue beating until thoroughly combined.
4. Fold in one third of the whipped cream. Cut Angel Food Cake into small pieces and line the bottom of your trifle dish with one third of the cake.
5. Layer with one third of the pumpkin mixture followed by one third of the remaining whipped cream. Repeat layers twice, finishing with remaining whipped cream.
6. Sprinkle with additional pumpkin pie spice or cinnamon, if desired. Cover with plastic wrap (use toothpick to hold the plastic wrap above the whipped cream) and refrigerate (overnight is fine) until ready to serve.