

Pumpkin Gingerbread Trifle

2 - 14 ounce packages gingerbread mix	1/3 teaspoon ground cardamom or cinnamon
1 - 5.1 ounce box cook-and-serve vanilla pudding mix	1 - 12 ounce container frozen whipped topping
1 - 30 ounce can pumpkin pie filling	1/2 cup gingersnaps, optional
1/2 cup packed brown sugar	

Bake the gingerbread according to the package directions; cool completely. Meanwhile, prepare the pudding and set aside to cool. Stir the pumpkin pie filling, sugar, and cardamom into the pudding. Crumble one batch of gingerbread into the bottom of a large, pretty bowl. Pour half of the pudding mixture over the gingerbread, then add a layer of whipped topping. Repeat with the remaining gingerbread, pudding, and whipped topping. Sprinkle the top with crushed gingersnaps, if desired. Refrigerated overnight. Trifle can be layered in a punch bowl.

Serves 20

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Henderson County

Intermediate - Bread and Cereals