

Pumpkin Trifle

1 box butter cake mix
3 eggs
1 stick butter, softened
1 C. water
1 can pumpkin puree, divided
3 tsp. vanilla, divided
1 T. pumpkin pie spice
1 C. powdered sugar
8 oz. cream cheese, softened
2 tsp. cinnamon
12 oz. whipped topping, divided
2 (3.4 oz boxes) pumpkin spice pudding mix
3 C. cold milk

Make the cake first by combining the boxed cake mix, 3 eggs, butter, water, 1/4 C. pumpkin puree, 2 tsp. vanilla extract, and pumpkin pie spice in a large bowl. Mix with an electric mixer on low for 30 seconds, then increase speed to medium and blend for two more minutes. Pour into a well greased, glass 13x9 pan. Bake cake at 350 degrees for 40 minutes, or until it passes a toothpick test. Set baked cake aside to cool.

While cake is baking, go ahead and mix up the mousse and pudding layers. For the mousse layer, combine powdered sugar, cream cheese, 1/2 C. pumpkin puree, cinnamon, remaining 1 tsp. vanilla, and 2 large dollops of whipped topping (about 1 cup). Whip with an electric mixer until smooth. Chill for now. To make the pudding, combine cold milk, both boxes of pudding, and a large dollop of whipped topping (about 1/2 cup). Whisk together until smooth. Chill for now.

When cake is cool to the touch, use your hands to break up the cake, leaving no large pieces. Build the trifle in a large bowl or glass dish. The base layer will be half of the pudding. Top with half the cake, mashing down slightly. Top cake pieces with all of the mousse, place remaining cake over mousse, once again mashing down. Gently spread the remaining pudding over the cake, and then ice the trifle with the remaining whipped topping. Grab a handful of crumbs from your cake dish, and sprinkle over the whipped topping to decorate. Chill until serving time.

If you cannot find the Jell-o brand pumpkin spice pudding mix, substitute French vanilla with a tsp. of pumpkin pie spice added.