

Who Needs Pumpkin Pie!

White Chocolate Pumpkin Trifle

Happy Holidays

Recipe by Claudia Buchanan
www.HomeFashionsU.com



Shopping List

- 1-Yellow Duncan Hines Cake Mix
- 2-Boxes Jell-O White Chocolate Pudding Mix
- 1-Quart of Heavy Whipping Cream
- 1-Bottle Godiva White Chocolate Liqueur
- 1-Jar Smucker's Caramel Topping
- 1-Cup Pecans to be chopped
- 2-Cups Milk for pudding mix + 1 Cup Heavy Cream
- 1-Small can Libby's Pumpkin
- 1-Small Pumpkin Pie Spice (see Photo)



Cake Directions

Follow cake mix directions and add 1 cup of pumpkin and 2-4 teaspoons of pumpkin pie spice. (add spice to taste) Bake and Cool.





pudding Directions

Pour 2 boxes of instant Jell-O White Chocolate pudding into mixing bowl and add 2 cups milk and 1 cup heavy cream. Follow mixing directions on box and let the pudding thicken.

Whipping Cream

Pour the rest of the whipping cream into mixing bowl, beat until it starts to thicken and gradually add 1 cup of sugar and 1-2 tsp Pumpkin Pie Spice . Continue to beat until super thick and will stand into a peak.

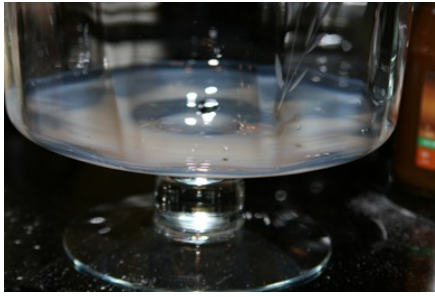


Pecans

Chop finely in food processor



Time to Assemble The Pumpkin Trifle



1. Drizzle a little Godiva White Chocolate Liqueur into the bottom of the trifle bowl
2. Add a 1/3cup of pudding over top of Liqueur
3. Slice cake in 1" sections, layer slices in bottom of bowl
4. Next repeat a drizzle of Godiva Liqueur
5. Add a Layer of White Chocolate Pudding
6. Add a Layer of Pumpkin Spiced Whipped Cream and Drizzle Smucker's Carmel Topping
7. Repeat all layer again starting with cake
8. And again, you will have 3 layers of cake, pudding, whipped cream and top with caramel and pecans
9. Chill overnight before serving

