

Spiced Pumpkin Rum Cheesecake Trifle with Pumpkin Cookie Pieces

Printer-Friendly Version

Serves 4

Ingredients:

½ cup pumpkin

1 Tbsp. rum

1 tsp. vanilla

½ tsp. cinnamon

¼ tsp. nutmeg

¾ tsp. light brown sugar

1 package sugar-free, cheesecake Jello pudding

Pumpkin cookies broken into pieces

1 container cool whip

Directions:

For pumpkin pudding mixture:

In a small bowl combine the pumpkin, rum, vanilla, cinnamon, nutmeg, and brown sugar. Stir or whisk together until well blended.

In a medium bowl, prepare the cheesecake Jello pudding according to package directions. Once the pudding has thickened, this will occur after about 2 minutes of whisking, add in the spiced pumpkin mixture and continue to whisk together until completely incorporated.

To assemble:

Distribute some of the pumpkin cookie pieces evenly across the bottom of the bowls. Layer the cookie pieces with a little of the pumpkin pudding mixture and top with cool whip. Repeat the process as needed.

Garnish with a few extra pumpkin cookie pieces and place in the refrigerator. Let the trifle sit for about an hour before serving.