Pumpkin Angel Food Cake Trifle

Ingredients: For Cake Pieces.

- 1 angel food cake, cubed into 1-inch squares (store-bought or homemade).

For Pumpkin Cheesecake filling.

- 16 oz cream cheese
- 15 oz canned pumpkin puree
- 3/4 cup packed brown sugar
- 1 tsp vanilla extract
- 2 tsp pumpkin pie spice

For the cream layer and garnish:

- 12 oz whipped topping (such as cool whip).
- Extra pumpkin pie spice for dusting.

Step 1: In a large mixing bowl, beat the cream cheese until smooth. Then, add the canned pumpkin puree, packed brown sugar, vanilla extract, and pumpkin pie spice. Mix everything together until fully combined and creamy. Step 2: Cut the Angel Food Cake into cubes. These cake pieces will form the base and middle layers of the trifle. Step 3: In a large trifle bowl, layer half of the cubed angel food cake on the bottom. Spoon and spread half of the pumpkin cheesecake mixture (from Step 1) evenly over the cake. Top with half of the whipped topping. Repeat these layers: add the remaining cake pieces, spread the rest of the pumpkin cheesecake mixture, and top with the rest of the whipped topping. Step 4: Sprinkle pumpkin pie spice over the top layer of whipped topping for an extra touch of flavor and color. Chill the assembled trifle in the refrigerator for 1-2 hours, or until ready to serve. I like to let it chill a little longer so the flavors meld together nicely!

SITTERCISE

Hamden Village Community Room

November 4, 18, 25 - 11-11:45am Tuesday's.
6, 13, 20 - 10:45-11:30am Thursday's.

Congregate Dining Room

November 3, 10, 17, 24 - 10:30am 11:15am Monday's.

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