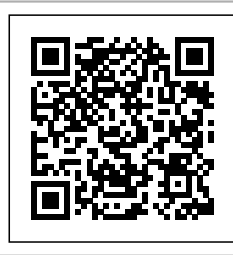


# Pumpkin Ginger Trifle



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Recipe by: Laura Vitale

Serves 12

**Prep Time: 30 minutes**

**Cook Time: 1 hours 0 minutes**

## Ingredients

### For the bread:

- 1-1/2 cups of All Purpose Flour
- 1/2 tsp of Baking Powder
- 1/2 tsp of Salt
- 1 Tbsp of Pumpkin Pie Spice
- 1-1/2 cups of Granulated Sugar
- 1/2 cup of Vegetable Oil
- 2/3 cup of Pumpkin Puree
- 2 Eggs
- 1 tsp of Vanilla Extract
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### For the Pudding and pumpkin mixture:

- 1 5oz Package of Instant Vanilla Pudding
- 3 cups of Whole Milk
- 1/3 cup of Pumpkin Puree
- 1 tsp of Pumpkin Pie Spice
- 1-1/3 cups of Heavy Cream, whipped to semi stiff peaks
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### Other:

- 1 box of Gingersnaps
- Juice of 1 Orange

1) Preheat your oven to 350 degrees, line a 9x5 loaf pan with some parchment paper, spray with non stick spray and set aside.

2) To make the bread, simply whisk together in a bowl, the sugar, oil, eggs and vanilla until really well combined, stir in the dry ingredients, fold in to make sure its all incorporated then pour mixture in your prepared pan, bake for about an hour or until fully cooked through. Remove from the pan after 10 minutes to cool completely on a wire rack.

3) In a large bowl, add the milk and pudding, mix to combine then set aside for a few minutes to thicken. Split the pudding mixture in half to one half add half of the heavy cream, to the other half, add the remaining whipped cream along with the pumpkin puree and pumpkin pie spice and make sure you stir everything together to make sure the mixture is nice and smooth.

4) To layer your trifle, start with slices of the bread as your first layer in the bottom of your dish, squeeze a little orange juice over the cake followed by half of the pumpkin pudding mixture, a layer of the gingersnaps and then half of the vanilla pudding mixture. Continue layering until you reach the top (which should be the last layer of vanilla pudding mixture, watch the video for a better visual) cover the top loosely with some plastic wrap and pop the trifle in the fridge for a minimum of 6 hours or overnight.

5) When you get ready to serve, grate some gingersnaps over the top and dig right in!

