



## No-Bake Pumpkin Pie Trifle

### Ingredients:

- 1 15 oz can Pumpkin Puree
- 1 block/8 oz Cream Cheese
- 1 3.4 oz box Instant Vanilla Pudding
- 1/2 cup Milk
- 1 tbsp Pumpkin Pie Spice
- 2 cups Crushed Graham Crackers
- 16 oz Whipped Cream

### Directions:

Before preparing, bring cream cheese to room temperature, and gather your stemless wine or dessert glasses.

In a large mixing bowl combine pumpkin puree and cream cheese with electric mixer until smooth and free of any lumps. Add instant vanilla pudding packet, milk, and pumpkin pie spice. Blend again. Set aside.

Scoop 1/4 cup of pumpkin pie filling into the bottom of each glass. Be careful not to get any excess on the sides or rim of your glass.

Layer (or swirl) 1/4 cup whipped cream on top of pumpkin filling. Pour 1/4 cup crushed graham crackers on top of whipped cream layer. Top graham crackers with 1/4 cup pumpkin pie filling.

Chill in the refrigerator for 1 hour.

Garnish with dollop of whipped cream and dash of graham cracker crumbs. Serve immediately.