

RECIPE OF THE MONTH — NOVEMBER 2006

Pumpkin Trifle

Crumb Crust:

- 1 cup quick oats (not instant)
- 1 cup graham cracker crumbs
- 1 cup chopped pecans
- ½ cup firmly packed brown sugar
- 1 ½ teaspoons cinnamon
- 1 teaspoon ginger
- ½ teaspoon nutmeg
- ¾ cup butter, melted

Filling:

- 1 (8-oz.) package cream cheese, softened
- 1 (29-oz.) can pumpkin
- 1 (14-oz.) can sweetened condensed milk
- 2 (3.4-oz.) packages French vanilla instant pudding mix
- 3 cups cold milk
- ½ teaspoon cinnamon
- 1 (8-oz. container) frozen non-dairy whipped topping, thawed

Preheat oven to 350°. In a large bowl, stir oats, graham crackers crumbs, pecans, brown sugar, and spices for crust. Add melted butter and stir to combine. Spread mixture on a baking sheet; bake 10 to 15 minutes or until pecans are toasted. Let cool. In another bowl, beat cream cheese until smooth. Add pumpkin and condensed milk and beat. Stir in pudding mix, milk, and cinnamon; beat until smooth. Reserve two tablespoons of crumb-crust mixture. Layer half of remaining crumb-crust mixture in the bottom of a trifle dish or large glass bowl. Spoon half of the pumpkin filling over the crumb-crust and top with half of the whipped topping. Repeat crumb-crust and pumpkin filling layers, reserving the remaining whipped topping. Refrigerate for one hour.