



truwhip

Vegan Pumpkin Trifle

Serves: 8-10 | Prep Time: 50 min | Bake Time: 40 min



Directions

1. Preheat the oven to 350° and prepare a 9 x 13 baking pan with parchment paper or spray release.
2. In a large bowl add the dry ingredients for the pumpkin cake. Mix well and then add the wet ingredients.
3. Once the batter has been mixed. Pour batter into prepared baking pan. In a small bowl add the pumpkin purée with vanilla and you can add additional spices like cinnamon and pumpkin. Marble the pumpkin purée mixture into the cake using a knife and bake the cake for 35 to 40 minutes.
4. Roast pecans in a pan for a minute or two until fragrant. Then add in syrup, vanilla cinnamon powder, and a pinch of salt and cook over medium low heat until the syrup has cooked down and the pecans are caramelized. Take a cookie sheet lined with parchment paper, pour the pecans spread evenly and allow to set.
5. In a medium size bowl, add the whipped topping with the pumpkin purée, powdered sugar, cinnamon powder, pumpkin spice, and vanilla flavoring. Mix well.
6. Once the cake is nice and cool cut into small squares and begin assembly. Start by layering the sliced cake, then a layer of the pumpkin mixture, a layer of whipped topping, and the candied pecans, and repeat layers until you reach the top.
7. Set it in the fridge for an hour or can eat once assembled. Enjoy!

Ingredients

Vegan pumpkin cake

2 ½ cups all purpose flour
1 ½ cups sugar
2 teaspoons baking soda
Pinch salt
1 ⅓ cup non-dairy milk
⅔ cup oil
¼ cup apple cider vinegar
½ tablespoons vanilla flavoring
1 teaspoon pumpkin spice
½ teaspoon cinnamon powder
½ cup pumpkin puree mixed with 1
teaspoon vanilla flavoring

Pumpkin Mousse Layer

1- 8 ounce vegan whipped topping
½ cup pumpkin purée
½ tablespoons vanilla flavoring
1 teaspoon pumpkin spice
½ teaspoon cinnamon powder
¼ cup powdered sugar

Whipped topping layer

1- 8 ounce vegan whipped topping

Candied Pecans

1 ½ cup pecans
¼ cup maple syrup
Dash cinnamon powder
1 teaspoon vanilla flavoring
Pinch salt

