



# Noreen's Kitchen

## Pumpkin Caramel

### Angel Food Trifle

#### Ingredients

2 boxes (4 servings) Pumpkin Instant Pudding	1 tablespoon cinnamon/vanilla Torani syrup (optional)
3 cups half and half	1 cup pecans, chopped
1 store bought angel food cake, cubed	1 cup toffee bits
2 cups heavy cream	1 cup prepared caramel sauce
1/4 cup granulated sugar	1 cup Mini chocolate chips
2 tablespoons Torani Pumpkin Pie Syrup (optional)	

#### Step by Step Instructions

Prepare the pudding by mixing both boxes of powder with the 3 cups of half and half and 2 tablespoons of pumpkin pie Torani syrup. Whisk together in a large bowl. Cover with plastic wrap and place in the refrigerator for 30 minutes.

Whip the 2 cups of heavy cream with 1/4 cup of granulated sugar and cinnamon vanilla Torani syrup until stiff peaks form. Set aside

To assemble your trifle, place 1/3 of the cake cubes in the bottom of a trifle bowl or large clear serving bowl. Drizzle with caramel sauce.

Place 1/3 of the pumpkin pudding on top of the cake and sprinkle with toffee bits.

Place 1/3 of the whipped cream on top of the pudding. Sprinkle with chopped pecans.

Continue layering cake, caramel, pudding, toffee, whipped cream and nuts. Be sure to finish the top with whipped cream.

You can place any remaining whipped cream for the top layer in a piping bag fitted with a star tip and decorate as desired to make a pretty presentation.

Sprinkle the top with additional toffee bits, chopped pecans and the mini chocolate chips.

Refrigerate for at least one hour before serving to guests.

**Enjoy!**