

GINGERSNAP PUMPKIN TRIFLE

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INGREDIENTS

Whipped Cream Layer:

Coconut cream from 1 can of full fat
coconut milk*
4 tablespoons honey
1 tablespoon coconut oil

Pumpkin Layer:

1 can pure pumpkin
1 can full fat coconut milk
3½ ounces dried, pitted dates –
(about ½ cup packed)
2 tablespoons chia seeds
1 teaspoon pumpkin pie spice
1 teaspoon vanilla
10 drops clear liquid stevia

Gingersnap Layer:

5½ ounces dried, pitted dates –
about 2/3 cup packed
1 cup pecan halves
1 teaspoon ground ginger
½ teaspoon salt
¼ teaspoon nutmeg

6 – 8 ounce jars or small ramekins



Thankful & Blessed

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DIRECTIONS

1. In a blender, combine coconut cream, honey & coconut oil & blend on high until thoroughly mixed.
2. Scoop the “whipped cream” out into a small bowl & put in the refrigerator while you complete the rest of the steps. Wipe out the blender with a paper towel.
3. In the same blender, place all of the ingredients for the pumpkin layer & blend on high for 60 seconds, continuing to process in additional 10 second increments, if necessary, in order to make sure dates are puréed & mixture is smooth. Set aside.
4. In a food processor, place 5½ ounces of dates & pecan halves. Process for 20-30 seconds to achieve a crumbly texture. Add in ginger, salt & nutmeg & pulse 5-7 times to blend spices well.
5. To layer trifle: place 1½ tablespoons of the pecan mixture in the bottom of each jar. Then place a layer of pumpkin mix about 1/3 of the way up each jar. Spoon just enough of the whipped cream into jars to cover the pumpkin. Place another 1 tablespoon of pecan mixture in jars. Equally divide remaining pumpkin mixture into jars & then divide remaining whipped cream over pumpkin. Sprinkle tops of each trifle with the remaining pecan mixture.

*By refrigerating a can of coconut milk upside down for 48 hours, the cream firms up on the bottom of the can. Gently turn the can right side up when taking it out of the refrigerator & open. Pour liquid off of cream & reserve for another use. Then scoop cream out to use. The liquid on top of the can will be like milky water. If for some reason the cream didn't harden, just pour off liquid until you begin to see the coconut milk & use that part, it will still work even in liquid form.