

Pumpkin Parfaits

Recipe Courtesy of Pillsbury Kitchens

Photos of recipe available at <https://www.pillsbury.com/recipes/pumpkin-parfaits>

Ingredients:



1 $\frac{3}{4}$ cups milk



1 8 oz. package
cream cheese,
softened



1 box (4 servings)
vanilla instant
pudding mix



$\frac{3}{4}$ cup powdered
sugar



1 cup canned
pumpkin



1 $\frac{1}{2}$ cups
whipping cream

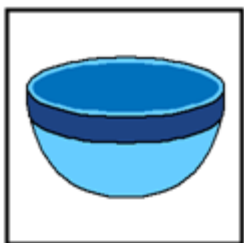


$\frac{1}{2}$ teaspoon
pumpkin pie spice



6 amaretti
cookies

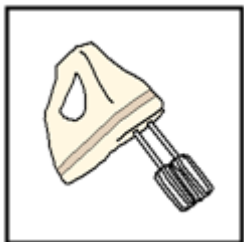
Supplies:



3 bowls (one
chilled for whipped
cream)



6 parfait glasses



Electric mixer



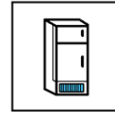
Spoon

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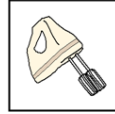
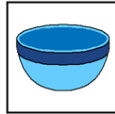
Instructions:



1. In one bowl, stir together milk and pudding mix for 2 minutes.



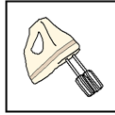
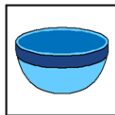
2. Add pumpkin and pumpkin spice. Refrigerate until needed.



3. In another bowl, use the electric mixer to beat cream cheese



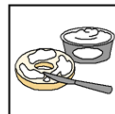
and powdered sugar on low speed.



4. In the chilled bowl, beat whipping cream on high speed until



stiff peaks form.



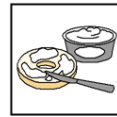
5. Fold whipped cream into cream cheese mixture.

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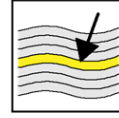
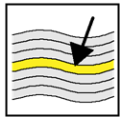
Instructions (Continued):



6. In each of the parfait glasses, spoon $\frac{1}{4}$ cup pumpkin pudding.



7. Top the pudding with 6 tablespoons of cream cheese mixture.



8. Repeat these layers one time for a total of 4 layers.



9. Refrigerate until ready to serve.



10. When ready to eat, top with a cookie. Enjoy!



Photo Courtesy of:

<https://www.pillsbury.com/recipes/pumpkin-parfaits>