



# Pumpkin Brownie Trifle

**30**  
minutes  
or less

## INGREDIENTS

1 ¼ cups Hy-Vee 2% reduced-fat milk  
1 cup canned pumpkin pie mix  
1 (3.4-oz.) pkg. Hy-Vee instant vanilla pudding & pie mix  
2 ½ (8-oz. each) containers Hy-Vee frozen whipped topping, thawed; divided  
orange food coloring, optional  
3 (14-oz. each) pkgs. Hy-Vee Bakery brownies (6-ct. each)  
1 cup Hy-Vee walnuts, chopped; divided

## PREPARATION

- 1** Whisk together milk, canned pumpkin, and vanilla pudding mix in a large bowl until smooth. Fold in ½ container thawed whipped topping until combined. Tint with orange food coloring, if desired. Set aside.
- 2** Cut brownies into bite-sized pieces. Place 2 cups brownie pieces into the bottom of a 4-quart trifle dish. Layer with ½ cup chopped walnuts, half of pudding mixture, 1 container thawed whipped topping.
- 3** Add next layers using remaining half of pudding mixture, ½ cup walnuts, remaining brownie pieces, and 1 container thawed whipped topping. Garnish with additional brownie pieces, if desired.

## NUTRITION FACTS

Calories: 330  
Total Fat: 16g  
Saturated Fat: 7g  
Trans Fat: 0g  
Cholesterol: 5mg

Sodium: 210mg  
Carbohydrates: 46g  
Fiber: 2g  
Sugar: 34g  
Protein: 3g