

# Caramel Pumpkin Brownie Trifle

*Pillsbury*

## Servings: 12

### CAKE

1 package (19.5 ounce) Pillsbury family size chocolate fudge brownie mix

1/2 cup vegetable oil

1/4 cup water

2 large eggs

### FILLING

1 package (3.75 ounce) butterscotch instant pudding and pie filling mix

1 can (12 ounce) evaporated milk

1 can (15 ounce) solid pack pumpkin

1 teaspoon pumpkin pie spice

1 container (12 ounce) whipped topping, divided

6 bars (1.4 ounce ea) milk chocolate toffee, crushed and divided

1 jar (12 ounce) caramel flavored topping, divided

1 jar (12.25 ounce) butterscotch flavored topping, divided

## Preparation Time: 20 minutes

## Cook Time: 25 minutes

Prepare the brownie mix according to package directions, using the oil, water and eggs. Cool completely. Cut the pan of brownies in half. Cut each half into quarters.

In a medium bowl, mix the pudding, evaporated milk, pumpkin and pumpkin pie spice until well combined. Reserve 1/2 cup of whipped topping and two tablespoons of crushed toffee for garnish. Mix the remaining whipped topping and toffee bars into the pumpkin mixture.

Break up half of the brownies, placing them into the bottom of a 14 cup trifle or glass bowl. Top with half of the pumpkin filling. Place one tablespoon of each topping in its own resealable bag; reserve for garnish. Heat the caramel topping according to the label directions; spoon one-half jar over the filling. Layer with one-half jar of butterscotch topping and top with the remaining brownies and filling.

Dollop the reserved whipped cream into the center of the trifle. Sprinkle with the reserved toffee. Heat small plastic bags of the topping in a microwave on HIGH for 7 to 10 seconds.

Cut a small corner off the bags; squeeze the toppings over the trifles.

Refrigerate for six hours or overnight.

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Per Serving (excluding unknown items): 141 Calories; 13g Fat (82.4% calories from fat); 3g Protein; 4g Carbohydrate; trace Dietary Fiber; 42mg Cholesterol; 36mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	141	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	82.4%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	10.4%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	7.2%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	13g	<b>Folacin (mcg):</b>	6mcg
<b>Saturated Fat (g):</b>	4g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	6g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	2g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	42mg	<b>% Refuse:</b>	n n%
<b>Carbohydrate (g):</b>	4g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	trace	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	3g	<b>Lean Meat:</b>	0
<b>Sodium (mg):</b>	36mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	77mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	61mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	trace	<b>Fat:</b>	2 1/2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	0
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	178IU		
<b>Vitamin A (r.e.):</b>	32 1/2RE		

**Nutrition Facts**

Servings per Recipe: 12

**Amount Per Serving**

**Calories** 141 **Calories from Fat:** 116

**% Daily Values\***

<b>Total Fat</b> 13g	20%
Saturated Fat 4g	18%
<b>Cholesterol</b> 42mg	14%
<b>Sodium</b> 36mg	1%
<b>Total Carbohydrates</b> 4g	1%
Dietary Fiber trace	0%
<b>Protein</b> 3g	
<b>Vitamin A</b>	4%
<b>Vitamin C</b>	1%
<b>Calcium</b>	6%
<b>Iron</b>	1%

\* Percent Daily Values are based on a 2000 calorie diet.