



**Makes 1 trifle**  
**Preparation Time: 45 minutes**  
**Cook Time: 50 minutes**

### INGREDIENTS:

4 Medjool dates, pitted

1 15-oz. can pumpkin

$\frac{3}{4}$  cup unsweetened, unflavored plant-based milk

$\frac{1}{4}$  cup blackstrap molasses

2 tablespoons flaxseed meal

2 cups white whole wheat flour

2 teaspoons pumpkin pie spice

2 teaspoons regular or sodium-free baking powder

$1\frac{1}{4}$  teaspoons sea salt

3 pears or quince, cored and sliced

3 apples or persimmons, cored and sliced

3 oranges, peeled and sliced

6 fresh or dried figs, quartered

$\frac{1}{4}$  cup apple cider

$\frac{1}{4}$  cup pure maple syrup

1 teaspoon grated fresh ginger

$\frac{1}{2}$  teaspoon ground cinnamon

2 star anise

$\frac{1}{2}$  cup pomegranate seeds

$\frac{1}{2}$  cup aquafaba (liquid from canned no-salt-added chickpeas)

2 tablespoons pure cane sugar

2 teaspoons pure vanilla extract

$\frac{1}{3}$  cup vanilla-flavored vegan yogurt

$\frac{1}{4}$  cup chopped toasted pecans

## Fall Fruit Trifle with Pumpkin Gingerbread

This is the ultimate showpiece dessert for your **holiday table**. Decadent layers of spicy homemade gingerbread, sweet roasted fruit, and silky vanilla cream bring together all the best warming flavors for the chilly winter months. Assemble it in a glass dish to see each beautiful layer before serving—it's as much a feast for your eyes as it is for your belly!

By Nancy Macklin, RDN

- 1 For gingerbread, preheat oven to 350°F. Line an 8-inch square baking pan with parchment paper or use a silicone baking pan. Place dates in a small bowl. Add boiling water to cover; let stand 10 minutes. Drain well.
- 2 In a food processor or blender combine soaked dates and the next four ingredients (through flaxseed meal). Process until smooth. Let rest 5 minutes.
- 3 In a large bowl combine the white whole wheat flour, pumpkin pie spice, baking powder, and 1 teaspoon sea salt. Add pumpkin mixture to flour mixture and stir just until moistened. Pour into the prepared pan, spreading evenly.
- 4 Bake 30 to 40 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack. Cut gingerbread into 1-inch cubes. Transfer to an airtight container; let stand overnight.
- 5 For Roasted Fall Fruit, preheat oven to 400°F. Line two 15x10-inch baking pans with parchment paper or silicone baking mats. In a large bowl combine pears or quince, apples or persimmons, oranges, and figs. In a small bowl stir together apple cider, pure maple syrup, grated fresh ginger, ground cinnamon, star anise, and  $\frac{1}{4}$  teaspoon sea salt. Add to fruit; toss to coat. Divide fruit between prepared pans. Roast 30 minutes or until fruit is just tender and lightly browned at edges. Let cool; remove star anise. Fruit can be made 24 hours ahead and refrigerated until ready to eat.
- 6 For Vanilla Yogurt Cream, combine aquafaba, pure cane sugar, and pure vanilla extract in a large bowl. Beat with a mixer on medium to high until foamy. Beat on high until stiff peaks form (tips stand straight). Gently fold in vanilla-flavor vegan yogurt. Chill up to 3 hours or until ready to use. Yogurt cream can hold up to 6 hours, but you will need to beat again to form soft peaks (tips curl) before serving.
- 7 To assemble trifle, place one-third of the Roasted Fall Fruit and pomegranate seeds in a large trifle dish or glass bowl. Top with half of the gingerbread cubes and half of the Vanilla Yogurt Cream. Repeat layers; end with the remaining fruit and pomegranate seeds. Sprinkle with pecans. Serve within 30 minutes of assembly.