LAYERED PUMPKIN PARFAIT

This pumpkin parfait encompasses the taste of pumpkin pie without the extra sugar, fat and calories!	
Pumpkin Pudding:	Crisp:
• 1 C of 100% pure pumpkin	• ¾ C ground almonds
• $\frac{1}{2}$ C almond milk	$ullet$ $^{1}\!\!/_{\!\!4}$ C whole wheat flour
• 1 Pack of sugar free vanilla pudding	• ½ Tsp cinnamon
• 1 Tsp vanilla extract	• 1 Tbsp Agave nectar
• 1 Tsp sweetener (such as Truvia)	Mix all ingredients. Spread onto greased
• $\frac{1}{2}$ C fat free cream cheese	cookie sheet. Bake 5-10 minutes at 350°
Mix all ingredients. Add cinnamon and	until "crisp." Cool completely before layering
nutmeg to taste. Refrigerate pudding while	with pudding. Alternate pudding and crisp,
making crisp.	2 to 3 layers, in a serving bowl or cup.

By Christina Carrillo