



PUMPKIN CREAM WAFFLE CAKE

SERVES: 4-6 **READY IN:** :20 **PREP TIME:** :20

INGREDIENTS

FOR THE WAFFLES:

- 6 frozen whole grain waffles
- 1 cup truwhip
- 1/2 cup + 2 tbsp plain Greek yogurt
- 1/3 cup pumpkin puree
- 2 tbsp sugar
- 1/4 – 1/2 tsp cinnamon
- 1/4 tsp pumpkin pie spice
- Optional: Chocolate sprinkles

FOR THE CHOCOLATE GLAZE:

- 1/2 cup powdered sugar
- 2 tbsp unsweetened cocoa powder
- 2 tbsp milk
- 1/4 teaspoon pure vanilla extract

DIRECTIONS

1. Toast waffles until well done or crispy; Let cool.
2. In medium bowl whisk together cool whip, yogurt, pumpkin, sugar, spice, and cinnamon
3. Place waffle flat on plate, spread 1/6 of creamy mixture on waffle (spread until about 1/2 inch away from edge), place another waffle on top of creamy mixture for 2nd layer, spread 1/6 of creamy mixture over that waffle, place another waffle on top of creamy mixture for 3rd layer, spread 1/6 of creamy mixture on top
4. Repeat steps in #3 for second cake
5. Whisk together ingredients for chocolate glaze
4. Drizzle chocolate glaze over top of cakes. If desired add sprinkles.

Note: For a sweeter cake drizzle chocolate in between each layer