Fun for fall and fun for all

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When Halloween and fall roll around there are always tons of little fun treats for kids to make and enjoy, but when is it the adults turn?

Well, I have a recipe that is fun for both kids and adults alike, but won't look like a kiddie treat when your holiday guests arrive. Not only will the kids enjoy helping assemble the treats, but will enjoy eating them along with you!

With a few simple ingredients you and your family will have beautiful looking fall desserts fit for a king (or dad as we call him). You can always double the recipe and add an almond-flavored cookie layer and make this dessert an awesome trifle as well. You decide.

Fall Pumpkin Parfaits

1 3/4 cups cold milk
1 box vanilla instant pudding and pie filling mix
1 cup canned pumpkin (not pumpkin pie mix)
1/2 teaspoon pumpkin pie spice
1 package (8 oz) cream cheese, softened
3/4 cup powdered sugar
1 1/2 cups whipping cream
6 amaretti cookies

In a medium bowl, stir milk and pudding mix with whisk two minutes. Stir in pumpkin and pumpkin pie spice. Refrigerate until ready to assemble parfaits.

In another medium bowl, beat cream cheese and powdered sugar with electric mixer on low speed until blended and smooth. In chilled large bowl, beat whipping cream on high speed until stiff peaks form. Fold whipped cream into cream cheese mixture.

In each of 6 parfait glasses, spoon 1/4 cup pumpkin pudding; top each with 6 tablespoons cream cheese mousse mixture. Repeat layers. Refrigerate 2 hours or until serving time. Just before serving, top each parfait with a cookie.