Turtle Pumpkin Pie

Kraft Jello Relish Magazine

Servings: 10

1/4 cup caramel ice cream topping
1 six-ounce ready-to-use graham
cracker crust
1/2 cup pecans, chopped
2 packages (3.4 ounce) vanilla
instant pudding
1 cup cold milk
1 cup canned pumpkin
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 tub (8 ounce) frozen whipped
topping, thawed
2 tablespoons caramel ice cream
topping (for garnish)
2 tablespoons chopped pecans (for

Preparation Time: 15 minutes

Chill: 1 hour

Pour one-quarter cup caramel topping onto the bottom of the pie crust. Sprinkle with one-half cup of nuts.

In a large bowl, beat the pudding, milk, pumpkin, cinnamon and nutmeg with a whisk until blended. Stir in 1-1/2 cups of whipped topping. Spoon into the crust.

Refrigerate for one hour.

Top with the remaining whipped topping, caramel topping and nuts just before serving.

Per Serving (excluding unknown items): 46 Calories; 4g Fat (68.5% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat.

Desserts

garnish)

Dar Carrina Mutritional Analysis

Calories (kcal):	46	Vitamin B6 (mg):	trace
% Calories from Fat:	68.5%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	25.8%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	5.7%	Riboflavin B2 (mg):	trace
Total Fat (g):	4g	Folacin (mcg):	5mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
(0)		Caffeine (mg):	0mg
Monounsaturated Fat (g):	2g	Alcohol (kcal):	0

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Polyunsaturated Fat (g):	1g	% Rafilea.	በ በ%
Cholesterol (mg): Carbohydrate (g):	0mg 3g	Food Exchanges	
Dietary Fiber (g): Protein (g):	1g 1g	Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 0
Sodium (mg): Potassium (mg):	1mg 73mg		1/2 0
Calcium (mg): Iron (mg):	11mg 1mg		0 1/2 0
Zinc (mg): Vitamin C (mg):	trace 1mg		
Vitamin A (i.u.): Vitamin A (r.e.):	5411IU 541RE		

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving	
Calories 46	Calories from Fat: 31
	% Daily Values*
Total Fat 4g	6%
Saturated Fat trace	2%
Cholesterol 0mg	0%
Sodium 1mg	0%
Total Carbohydrates 3g	1%
Dietary Fiber 1g	5%
Protein 1g	
Vitamin A	108%
Vitamin C	2%
Calcium	1%
Iron	3%

^{*} Percent Daily Values are based on a 2000 calorie diet.