

# Double Layer Pumpkin Pie III

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## **Servings: 10**

*6 ounces cream cheese, softened*  
*2 tablespoons milk*  
*1 tablespoon sugar*  
*2 cups frozen non-dairy whipped topping, thawed*  
*1 ten-inch graham cracker crumb pie crust*  
*1 cup cold milk*  
*1 package (six-serving size) vanilla pudding & pie filling*  
*1 package (four-serving size) vanilla pudding & pie filling*  
*2 1/2 teaspoons pumpkin pie spice*  
*2 1/2 cups canned pumpkin*

In a medium bowl, whisk together the cream cheese, two tablespoons of milk and sugar. Gently stir in the whipped topping. Carefully spread the mixture in the pie crust.

In a large bowl, beat one cup of milk, both pudding mixes and the pumpkin pie spice with a wire whisk for 1 minute. Whisk in the pumpkin (The mixture will be thick). Carefully spread over the cream cheese layer.

Refrigerate for at least four hours or until set.

Garnish as desired.

Store in the refrigerator.

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Per Serving (excluding unknown items): 205 Calories; 12g Fat (51.8% calories from fat); 3g Protein; 22g Carbohydrate; 2g Dietary Fiber; 19mg Cholesterol; 191mg Sodium. Exchanges: 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.