

## Pies

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# Double Layer Pumpkin Pie

**Servings: 8**

**Preparation Time: 10 minutes**

**Chilling Time: 4 hours**

*Helpful Hint: Soften cream cheese in microwave oven on HIGH for 15-20 seconds*

**1 Ready Crust Graham Cracker Pie Crust (6 oz)**

**1/2 pkg (4 oz) cream cheese, softened**

**1 tablespoon milk**

**1 tablespoon sugar**

**1 tub (8 oz) frozen non-dairy whipped topping, thawed**

**1 cup cold milk**

**2 pkg (4 serving size) vanilla flavor instant pudding and pie filling**

**1 can (16 oz) pumpkin**

**1 teaspoon ground cinnamon**

**1/2 teaspoon ground ginger**

**1/4 teaspoon ground cloves**

Mix cream cheese, one tablespoon milk, and sugar in large bowl with wire whisk until smooth. Gently stir in 1/2 of the whipped topping. Spread on bottom of crust.

Pour one cup of milk into bowl. Add pudding mixes. Beat with wire whisk one minute. (Mixture will be thick). Stir in pumpkin and spices with wire whisk until well mixed. Spread over cream cheese layer.

Refrigerate four hours or until set. Garnish with remaining whipped topping. Store leftover pie in refrigerator.

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Per Serving (excluding unknown items): 63 Calories; 5g Fat (71.4% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 44mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.