

Pies

Paradise Pumpkin Pie

Servings: 16

1 each Graham cracker crust
Ginger snaps equal in volume to graham cracker crust, finely crushed
2 8 oz packages cream cheese
1/4 cup sugar
1/2 teaspoon vanilla
1 egg
1 large can pumpkin

Make graham cracker crust according to directions on box.

Crush ginger snaps in equal volume to graham cracker crust. Mix with graham crackers.

Place crust in 9x13 baking dish or two 9-inch pie pans.

Bake crust 8 minutes at 350 degrees.

Cream together two 8-ounce packages of cream cheese and 1/4 cup of sugar.

Add 1/2 teaspoon of vanilla and one egg.

Mix well. Spread over pie crust.

Prepare one large can of pumpkin as directed on the can. Spoon over cream cheese mixture.

Bake at 350 degrees for 60-70 minutes or until done.

Per Serving (excluding unknown items): 118 Calories; 10g Fat (76.6% calories from fat); 3g Protein; 4g Carbohydrate; trace Dietary Fiber; 44mg Cholesterol; 88mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Fat; 0 Other Carbohydrates.