

Pumpkin Layered Pudding Dessert

Courtesy of Carole's Creations

Prep Time: 25 minutes

Cooking Time: 4 minutes

Refrigeration Time: 3 hours or overnight

Serves: 16 - 2x3 inch pieces

***CC*hints:** This offers the best of both desserts, a cheese cake and a pumpkin pie. Make this a day ahead and refrigerate until ready to eat. The ginger snaps are the secret ingredient in the crust. They really add a lot to the over-all taste of the pie.



Ginger Graham Crust:

2 cups finely crushed ginger snaps, about 35 two inch cookies

1 cup finely crushed graham crackers, about 4-1/2 sheets

1/4 cup sugar

10 tablespoons unsalted butter, melted (1 stick + 2 tablespoons)

Dessert:

8 ounces reduced fat cream cheese, softened

2 tablespoons plus 2 cups chilled milk or half and half

2 tablespoons Splenda® or sugar

3 cups reduced fat Cool-Whip®, thawed

2/3 cup finely chopped pecans

4 – 1 ounce boxes sugar-free, Instant vanilla pudding

2 - 16 ounce cans of canned pumpkin

2 teaspoon ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon ground cloves

Garnish with 2/3 cup pecan halves

Preheat oven to 375 degrees F. Use a food processor to crush to cookies and crackers.

In a large mixing bowl, stir together the ginger snaps, crackers and sugar. Measure the butter and put it into a small saucepan over medium-low heat. Pour the butter over the crumbs and using a wooden spoon or spatula to blend until all the crumbs are moistened. Pour into a 9x13 pan and spread out evenly into the bottom of the pan, pressing down slightly. Bake 4-5 minutes and cool on a wire rack.

Use a whisk to mix together the cream cheese, 2 tablespoons milk and sugar. Fold in the Cool-Whip and spread in the bottom, not the sides, of the cooled crust. Sprinkle evenly with chopped pecans.

In a medium mixing bowl, combine 2 cups of milk and the pudding. Whisk for 2 minutes until combined. Let sit for a 1 to 1-1/2 minutes in the bowl while it thickens. During these minutes measure the pumpkin and spices. When the pudding has thickened, add the pumpkin and the spices. Stir to blend well until the mixture is all the same color. Gently pour over the cream cheese layer. Spread out in an even layer. Gently lay the pecan halves on top so that each piece will have a pecan on top.

Cover and refrigerate for 3 hours or overnight. Slice into pieces and enjoy.