

# ***Pumpkin Layered Pudding Pie***

Courtesy of Carole's Creations

Prep Time: 25 minutes

Cooking Time: 4 minutes

Refrigeration Time: 3 hours or overnight

Serves: 9

**CChints:** This offers the best of both desserts, a cheese cake and a pumpkin pie. Make this pie a day ahead and refrigerate until ready to eat. At first you think all of these ingredients won't fit in a normal 9 inch pie pan, but it does. The pie's pumpkin filling is mounded higher in the middle than at the crust edge.

Graham Ginger Crust:

1 cup finely crushed gingersnaps

1/2 cup finely crushed graham crackers

2 tablespoons sugar

1/4 cup unsalted butter, melted

Pie:

4 ounces reduced fat cream cheese, softened

1 tablespoon plus 1 cup chilled milk or half and half

1 tablespoon Splenda® or sugar

1-1/2 cups reduced fat Cool-Whip®, thawed plus extra to serve with the pie

1/3 cup finely chopped pecans

2 – 1 ounce boxes sugar-free, Instant vanilla pudding

16 ounce can pumpkin

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground cloves

Garnish with 1/2 cup pecan halves

Preheat oven to 375 degrees F.

In a large mixing bowl, stir together the gingersnaps, crackers and sugar. Measure the butter in a glass, microwave safe, measuring cup. Microwave on high for 15 seconds at a time, stirring between microwaving. You might need to add a little more butter to have 1/4 cup melted butter. Pour the butter over the crumbs and using a wooden spoon or spatula to blend until all the crumbs are moistened. Pour into a 9" pie pan and spread evenly into the bottom and up the sides of the pan. Bake 4 minutes and cool on a wire rack.

Use a whisk to mix together the cream cheese, 1 tablespoon milk and sugar. Fold in the Cool-Whip and spread in the bottom, not the sides, of the cooled pie shell. Sprinkle evenly with chopped pecans.

In a medium mixing bowl, combine 1 cup of milk and the pudding. Whisk for 2 minutes until combined. Let sit for 3 minutes in the bowl while it thickens. During these minutes open the pumpkin and measure the spices. At the end of the 3 minutes, add the pumpkin and the spices. Stir to blend well and gently pour over the cream cheese. You will need to dome the filling in the center of the pie to make all the filling fit. Gently lay the pecan halves on top.

Refrigerate for 3 hours or overnight. Slice into pieces and enjoy.