

# Recipe

from the kitchen of

## LIGHT & CREAMY PUMPKIN PIE

- 1 cup canned pumpkin
- ½ cup cold milk
- 1 package (6-serving size) JELL-O®  
Vanilla Flavor Instant Pudding and  
Pie Filling
- 1 tsp. pumpkin pie spice
- 3½ cups thawed BIRDS EYE® COOL  
WHIP® Whipped Topping
- 1 KEEBLER® Graham Cracker  
READY-CRUST® Brand pie Crust

- Combine pumpkin, milk, pie filling mix and pumpkin pie spice in small mixer bowl. Beat at lowest speed of electric mixer until well blended, about 1 minute.
- Fold in 2½ cups of the whipped topping. Spoon into crust. Freeze until firm, about 4 hours.
- Top with remaining whipped topping.

