

Double Layer Pumpkin Pie

Prep Time: 15 minutes

Refrigerating Time: 4 hours

4 ounces PHILADELPHIA BRAND® Cream Cheese, softened*

1 tablespoon milk or half-and-half

1 tablespoon sugar

1½ cups thawed COOL WHIP® Whipped Topping

1 KEEBLER® Ready Crust® Graham Cracker Pie Crust (6 oz.)

1 cup cold milk or half-and-half

1 can (16 ounces) pumpkin

2 packages (4-serving size) JELL-O® Vanilla Flavor Instant Pudding & Pie Filling

1 teaspoon ground cinnamon

½ teaspoon ground ginger

¼ teaspoon ground cloves

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

POUR 1 cup cold milk into bowl. Add pumpkin, pudding mixes and spices. Beat with wire whisk until well mixed. (Mixture will be thick.) Spread over cream cheese layer.

REFRIGERATE 4 hours or until set. Garnish with additional whipped topping, if desired. Store leftover pie in refrigerator.

Makes 8 servings.

* Helpful Hint: Soften cream cheese in microwave on HIGH 15 to 20 seconds.

Double Layer Pecan Pumpkin Pie: Stir ¼ cup toasted chopped pecans into cream cheese mixture. Spread on bottom of crust. Continue as above. For highest quality use products as listed. Do not substitute.

