

## Double Layer No Bake Pumpkin Pie

### LAYER 1 INGREDIENTS

- 1 pkg. (8 oz.) cream cheese, softened
- 1 Tbsp. sugar
- 1 Tbsp. milk

### LAYER 2 INGREDIENTS

- 1 cup milk
- 1/2 tub (4 oz.) whipped topping, thawed
- 1 can (15 oz.) pumpkin
- 2 pkg. (3.4 oz. each) Vanilla Flavor Instant Pudding
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground cloves

### OTHER INGREDIENTS

- 1 ready-to-use graham cracker crumb crust (6 oz.)
- 1/2 tub (4 oz.) whipped topping, thawed (for serving)

### INSTRUCTIONS

1. Beat cream cheese, sugar and 1 Tbsp. milk in a large bowl and blend until smooth. Stir in half the whipped topping and mix with spatula until smooth. Spread the mixture into the bottom of the graham cracker crust.
2. Mix pumpkin, spices, and milk together in a bowl. Blend in the dry pudding mixes for 2 minutes, mixture will become thicker. Spread your pumpkin mixture over the cream cheese layer.
3. Cover and refrigerate 4 hours or more.
4. Serve topped with whipped topping.