



Double Layer Pumpkin Pie

Jacob · 29/09/2024



Prep Time

4 hrs 15 mins

Difficult

Medium

Servings

8

Description

This double layer pumpkin pie combines cheesecake and pumpkin pie on top of a readymade graham cracker crust to create one delicious dessert with two luscious layers light and fluffy cream cheese and perfectly spiced creamy pumpkin thats thickened with a pudding mix Add this easy nobake pie to your holiday menu or serve anytime youre craving a decadent treat

Ingredients

- - 1 cup cold milk - 1 (15 ounce) can solid pack pumpkin puree - 2 (3.5 ounce) packages instant vanilla pudding mix - 1 teaspoon ground cinnamon - ½ teaspoon ground ginger - ¼ teaspoon ground cloves - 4 ounces cream cheese
- softened - 1 tablespoon milk - 1 tablespoon white sugar - 1 ½ cups frozen whipped topping
- thawed - 1 (9-inch) prepared graham cracker crust

Instructions

1. Gather all ingredients. [ALLRECIPES / QI AI](#) Pour milk for pumpkin layer into large bowl. Add pumpkin puree
2. pudding mix
3. cinnamon
4. ginger
5. and cloves and whisk until thoroughly mixed. Let sit until thickened
6. about 5 minutes. [ALLRECIPES / QI AI](#) Meanwhile
7. beat cream cheese
8. milk
9. and sugar for cheesecake layer in a large bowl with an electric mixer until smooth. Gently stir in whipped topping. [ALLRECIPES / QI AI](#) Spoon into graham cracker crust and spread into an even layer. [ALLRECIPES / QI AI](#) Spread thickened pumpkin mixture over top. Cover and refrigerate until set
10. at least 4 hours. [ALLRECIPES / QI AI](#)