

Double-Layer Pumpkin Pie



Total Time: 4 hr 30 min

Makes: 8

2 cups crushed PEEK FREANS Ginger Crisps
(about 24 cookies)

1/3 cup non-hydrogenated margarine, melted

2 cups cold milk

1 cup canned pumpkin

1 pkg. (6-serving size) JELL-O Vanilla Cooked
Pudding and Pie Filling

1 tsp. pumpkin pie spice
125 g (1/2 of 250-g pkg.) PHILADELPHIA Brick
Cream Cheese, softened

1 Tbsp. sugar

1-1/2 cups thawed COOL WHIP

HEAT oven to 350°F. Mix cookie crumbs and margarine; press onto bottom and up side of 9-inch pie plate. Bake 10 min.; set aside.

MIX milk, pumpkin, pudding mix and spice in large microwaveable bowl. Microwave on HIGH 8 to 10 min. or just until mixture comes to boil, stirring every 2 min. Cover surface with plastic wrap. Cool 15 min., stirring occasionally.

MEANWHILE, beat cream cheese and sugar in medium bowl with whisk until blended. Gently stir in 1 cup *Cool Whip*. Spread into crust; top with pudding mixture. Refrigerate 4 hours. Serve topped with remaining *Cool Whip*.

Nutritional Information

Calories 410

Cholesterol 25 mg

Dietary fibre 1 g

Vitamin A 80 %DV

Iron 10 %DV

Total fat 21 g

Sodium 360 mg

Sugars 30 g

Vitamin C 2 %DV

Saturated fat 9 g

Carbohydrate 50 g

Protein 5 g

Calcium 10 %DV

How to Store and Use Leftover Pumpkin

Spoon leftover canned pumpkin into ice cube trays; freeze several hours or until firm. Remove cubes from trays; place in resealable freezer-weight plastic bag. Store in freezer for later use in muffin or pancake batters. Or, add to your favourite hot prepared chili, soup or stew.

Serving Suggestion

Serve with brewed *Maxwell House* Coffee. For an extra-special toffee flavour, stir 1 Tbsp. each chocolate syrup and caramel ice cream topping into each cup of hot coffee until well blended. Top with a dollop of thawed *Cool Whip* Whipped Topping.

Size-Wise

Enjoy a serving of this rich and indulgent treat on special occasions.

Check out many other Thanksgiving food recipes at:

www.SGThanksgiving.com