



Sensational Double Layer Pumpkin Pie

Ingredients:

1 (3 oz.) pkg. cream cheese, softened
1 c. plus 1 tbsp. cold Half and Half
1 tbsp. sugar
1 1/2 c. thawed Cool Whip
1 (16 oz.) graham cracker pie crust
2 (4 serving size) pkgs. vanilla instant pudding
1 (16 oz.) can pumpkin
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves



Directions:

Mix: cream cheese, 1 tablespoon half and half, and sugar with wire whisk until smooth. Gently stir in whipped topping. Spread over pie crust. (I use a regular crust)

Pour: 1 cup half and half into mixing bowl. Add pudding mix.

Beat: with wire whisk until well blended, 1-2 minutes. Let stand for 3 minutes.

Stir: in pumpkin and spices; mix well.

Spread: over cream cheese layer.

Refrigerate: at least 2 hours.

Garnish: with whip topping and nuts as desired.