

The Best Two Layer No-Bake Pumpkin Pie Recipe Ever



Makes Two Pies

Ingredients:

4oz Cream Cheese

1 tbls + 1cup of Milk

1tbls Sugar

8oz of Cool Whip, thawed, + way more for topping pie with

2 small packages Jell-O Instant Vanilla Pudding

OR

For a non-gelatin option, ONE 4.6oz package of cook and serve Jell-O Vanilla Pudding*

1 16oz can of Pumpkin, or larger, if you can't find a 16oz can, just use about half

1tsp Cinnamon

1/2 tsp Ginger

1/4 tsp Cloves

2 ready-made pie crusts, preferably Graham Cracker, but which ever you feel like going with.

* If you go with the cook and serve pudding, you will need to make this ahead of time, according to package directions, and refrigerate until chilled, in addition, you will need 2 more cups of milk for this.

Now let's make this pie!

I recommend making these the day or night before they are to be served, so that they set, and the flavors get to mix together a bit.

Bottom Layer:

In a large bowl, combine Cream Cheese, 1 tbls of Milk, Sugar, and 8oz of Cool Whip until smooth-ish.

*This layer needs to be firm enough to support the top layer, so I would recommend using a hand or stand mixer until this mixture is stiff, then refrigerating it while you mix the top layer.

Top Layer:

In a medium bowl, combine 1 Cup of Milk and instant Jell-O Pudding.
Let stand 3-5 minutes.

OR

If you have pre-prepared the non-instant gelatin free pudding, pull that out of the fridge.

In a second large bowl, combine Pumpkin, Cinnamon, Ginger and Cloves.
When these are sufficiently combined, mix in pudding mixture, and stir until smooth-ish.

Open the pie crusts, being sure to save the plastic top, and fill each with half the cream cheese mixture. Spread evenly in crust. If you don't have a fancy filling spreader thing, just use the back of a spoon. (That's what I do)

Then do the same with the top layer, half the pumpkin mixture in each pie crust.

Chill at least overnight.

To serve:

Cut and serve with a healthy dollop of cool whip.

Ta-Da!

The End.