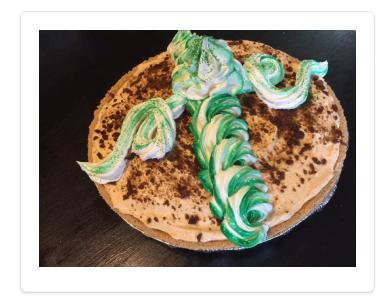


PUMPKIN CREAM PIE

Pumpkin vodka spiked cream filling on a graham cracker crust, topped with striped Rich's On Top Whipped Topping and ginger snap crumbs

Yield:



INGREDIENTS

32 fl.oz.	Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
	On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
	green food color
1 C	PUDDING VANILLA (#02743)
15 oz	Pumpkin Pie mix (Libby's)
12 fl.oz.	cinnamon whiskey (Fireball)
6 oz	instant vanilla pudding mix
	Gingersnap cookies, crushed
2 Each	graham cracker pie shell

DIRECTIONS

- 1 THAW REFRIGERATED FOR AT LEAST 24 HOURS BEFORE USING SHAKE WELL BEFORE POURING INTO COOL BOWL. WHIP USING WIRE WHIP ON MEDIUM SPEED. FOR BEST RESULTS, WHIP AT 45 50 F UNTIL DESIRED FIRMNESS IS ACHIEVED.
- ADD WHISKEY, PUMPKIN PIE MIX, VANILLA PUDDING MIX AND PREPARED PUDDING TO BOWL AND CONTINUE MIXING UNTIL WELL COMBINED
- MOUND DESIRED AMOUNT OF FILLING INTO PIE SHELLS
 AND GARNISH WITH CRUSHED GINGERSNAP COOKIES
 AND STRIPED ON TOP