



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

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| 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.
- 2 ADD WHISKEY, PUMPKIN PIE MIX, VANILLA PUDDING MIX AND PREPARED PUDDING TO BOWL AND CONTINUE MIXING UNTIL WELL COMBINED
- 3 MOUND DESIRED AMOUNT OF FILLING INTO PIE SHELLS AND GARNISH WITH CRUSHED GINGERSNAP COOKIES AND STRIPED ON TOP