



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.
- 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