

Pumpkin Lush

Preheat oven to 350 degrees

You can also use boxed pumpkin pudding if you would prefer. (But the homemade stuff is WAY better!)

Ingredients

for the crust

- 1 cup pecans, chopped
- 3 tablespoons white sugar
- 1/2 cup butter
- 1 cup flour

for the cream cheese layer

- 1 8 oz package cream cheese
- 1 cup powdered sugar (use 1/2 cup for less sweetness)
- 1 cup whipped cream or cool whip

for the pudding layers

- 2 tbsp Cornstarch
- 6 tbsp Sugar
- 1 3/4 cup Milk
- 1 Egg
- 1/2 cup Pumpkin Puree
- 1 tsp Vanilla
- 1/2 tsp Cinnamon
- dash Salt
- dash Nutmeg

for the top layer

- 2 cups whipped cream or cool whip
- shaved chocolate

Directions

1. spray a 9×13 inch baking dish with cooking spray
2. in a mixer mix all the crust ingredients together and press the mixture into the prepared baking dish
3. bake the crust at 350 degrees for about 20 minutes
4. For the pudding:
 1. Whisk together egg and milk in a bowl. Set aside.
 2. Whisk together sugar and cornstarch in a medium pan over medium heat.
 3. Slowly add milk egg mixture to pan, stirring constantly.
 4. Bring to a boil and cook for 1 minute, stirring constantly.
 5. Remove from heat.
 6. Combine remaining ingredients in a bowl and mix well.
 7. Gradually add pumpkin mixture to pan, whisking constantly until blended.
 8. Return pan to low heat and cook for 3-4 minutes until heated throughout, stirring constantly.
 9. Remove from heat,
5. in a mixer add the cream cheese, powdered sugar and the cup of whipped cream. mix until light and fluffy
6. let the crust cool. spread the cream cheese mixture over the crust evenly. spread the pudding over the cream cheese.
7. Top with the whipped cream and sprinkle with the chocolate.
8. refrigerate for a couple hrs so it sets

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