



# No-Bake Pumpkin Fluff Pie

## Ingredients

### Fluff Filling

- 15 oz pumpkin puree (or 1 small pumpkin to make your own!)
- 3.4 oz vanilla pudding mix
- 1 tsp. ground cinnamon
- ½ tsp. ground cloves
- ¼ tsp. ground nutmeg
- 1 tsp. vanilla extract
- 8oz Cool Whip
- ¼ c. sugar if using a less-sugary pumpkin

### Pie Crust

- 1 ½ c. graham cracker crumbs (about 10 full sheets)
- ½ c. sugar
- 5 Tbsp melted butter
- ½ tsp. ground cinnamon

## Instructions

If you plan on making your pumpkin puree from scratch, follow these instructions first.

If not, skip to step 6.

1. Cut small pumpkin in half.
2. Scoop out the guts and the seeds.
3. Roast the halves in an oven at 350°F for 45 min.
4. Allow to cool, then separate the skins from the meat of the pumpkin
5. Blend the pumpkin meat in a food processor, or mash in a bowl until fully pureed.

Make your crust:

6. Put your graham crackers in a ziplock bag. Squeeze out the extra air. Crush the crackers with a rolling pin or sides of a jar.
7. Measure out butter into a microwave safe bowl. Chop into small pieces and microwave for 30 secs.
8. In a mixing bowl, mix the graham cracker crumbs, melted butter, sugar, and cinnamon.
9. In a 10" round or a 9"x9" square baking dish, crush the crust into the bottom and sides. You can use clean hands for this or the bottom of your jar.

Make your fluff filling:

10. Mix your puree, pudding mix, cinnamon, cloves, nutmeg, vanilla extract, Cool Whip and optional sugar until smooth.

Put it all together!

11. Carefully scoop your pumpkin fluff into your crust.
12. Sprinkle some cinnamon on top for a picture-perfect pie.
13. Put the whole pie in the refrigerator for at least 1h or overnight.
14. After the pie has cooled, slice it up and enjoy!