

Pumpkin Lush

Ingredients:

For the Crust:

2 cups graham cracker crumbs, 1 Tablespoon granulated sugar
8 Tablespoons unsalted butter, melted.

For the Cheesecake Layer:

16 ounces cream cheese, softened (two blocks)
2 cups confectioners' sugar
1 cup whipped topping (Cool Whip)

For the Pumpkin Layer:

1, 15-oz can pumpkin puree (not pumpkin pie filling)
2 teaspoons pumpkin spice
1 box instant vanilla pudding mix, 4 oz
1/2 cup Cool Whip
1 1/4 cup half and half

Final layer:

8 ounces Cool Whip
Pecans, chopped

Directions: Preheat oven to 350 degrees F. Spray a 9x13 pan with cooking spray. Set it aside.

Make the crust: Pulse graham crackers in food processor to make crumbs. In a medium-sized mixing bowl combine graham cracker crumbs, sugar and melted butter. Spread graham cracker mixture on the bottom of the baking pan and flatten with the bottom of glass to form a crust. Bake for 5-7 minutes. Remove from oven and let cool.

First layer of Cream Cheese Layer: While the crust is cooking make the cheesecake layer. In a stand mixer mix cream cheese and powdered sugar until combined. Gently mix in whipped topping. Carefully spread the cheesecake mixture on top of the cooled crust. Set in refrigerator while you make the pumpkin layer.

Make the Pumpkin Layer:

In medium-sized mixing bowl combine half and half and instant vanilla pudding. Mix until it thickens. Add pumpkin and pumpkin pie spice and mix until combined. Gently fold in 1/2 cup Cool Whip, scraping the sides of the bowl to make sure it's all combined. Spread on top of the cheesecake layer. Finally, add 8 ounces of Cool Whip. Sprinkle with chopped nuts. Refrigerate for 1-2 hours. Enjoy!!



October Word Find

Skeleton
Pumpkin
Costume
Haunted
Harvest
Autumn
Lantern
Spooky
Scream
Orange
Creepy
Wicked
Scared
Spider
Yellow
Patch
Ghost
Coffin
Seeds
Party

L	Q	B	N	B	E	C	H	W	K	C	N	N	B	O
A	N	O	H	P	A	N	E	D	Y	O	H	M	M	R
N	H	O	F	L	A	Y	E	J	Z	S	S	A	A	A
T	G	J	X	T	P	T	Y	B	P	T	L	I	I	N
E	Q	T	B	E	N	V	C	S	J	U	O	T	M	G
R	D	Z	E	U	Y	S	X	H	E	M	S	E	W	E
N	G	R	A	K	X	S	V	F	Q	E	F	Q	H	D
J	C	H	O	N	I	U	N	C	V	B	D	T	O	R
Q	G	O	O	G	P	M	T	R	G	Z	E	S	U	Z
D	P	P	J	S	U	S	A	E	H	C	H	Y	Q	T
S	S	Y	O	T	T	H	Q	T	G	K	Q	X	Q	E
P	C	H	U	D	L	S	P	W	I	C	K	E	D	X
T	A	A	Z	L	G	O	G	X	I	F	G	I	X	U
S	R	P	O	M	E	S	P	I	D	E	R	G	N	I
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E	D	B	V	M	B	L	H	X	D	M	T	Q	Z	V
L	O	F	Y	B	P	O	A	C	M	E	A	U	P	X
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O	U	B	T	M	S	H	I	E	U	P	C	G	I	L
W	I	C	U	Q	S	C	K	N	Y	F	T	F	K	P
S	C	R	E	A	M	S	D	J	A	T	F	G	T	G
P	A	R	T	Y	P	W	D	T	R	O	W	M	E	B
I	I	E	D	V	N	N	Q	Y	C	I	K	X	S	U
B	E	Z	U	J	X	H	H	B	P	B	P	A	I	W
S	C	U	I	W	W	T	D	Q	G	K	H	X	L	F
E	T	D	O	Q	T	T	E	B	G	P	V	I	B	K