



# No-Bake Pumpkin Cookie Pie

Makes: 8-10 servings

Prep Time: 35 minutes

Total Time: 35 minutes plus chill time 4 hours

## Ingredients

### Graham Cracker Crust (homemade or store-bought):

- 1 & 1/4 cup ground graham crackers
- 1/4 cup light brown sugar, packed
- 1/2 tsp ground cinnamon
- 6 tbsp unsalted butter, melted

### No-Bake Pumpkin Pie Filling:

- 6 ounces cream cheese, room temperature
- 1/3 cup (100g) granulated sugar
- 1 cup pumpkin purée (NOT pumpkin pie filling)
- 1 & 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/8 tsp ground cloves
- 1 & 1/4 cups heavy whipping cream
- 3 tbsp powdered sugar
- 1 tbsp dry milk powder (optional)
- 1 tsp vanilla extract
- 1 (16 ounce) box gingersnap cookies (make sure they're crisp, NOT soft)

## Instructions

### Graham Cracker Crust

Mix together the ground graham crackers, brown sugar, and cinnamon. Once evenly mixed, stir in the melted butter. Press the crust into a 9" pie dish, covering the bottom and sides. Place the crust in the refrigerator while you make the filling.

## No-Bake Pumpkin Pie Filling:

Using a hand or stand mixer with the whisk attachment, mix together the cream cheese and sugar until smooth. Scrape down the bowl and then mix in the pumpkin and spices. Set aside.

In a separate mixing bowl using a hand or stand mixer with the whisk attachment, add the whipping cream, powdered sugar, milk powder, and vanilla. Whip on high speed until you reach a smooth consistency with stiff peaks. Be careful not to over- whip, so keep a close eye on it!

Spoon 1/2 cup of the whipped cream into the pumpkin mixture, reserving the remaining whipped cream for later, and gently fold the two together, using a rubber spatula. Run the spatula around the bowl and through the batter, repeating this process until you can no longer see any white streaks of whipped cream.

Spread a thin layer of filling in the bottom of the crust. Arrange a single layer of gingersnap cookies on top, breaking cookies as needed to fill big gaps. Scoop another layer of filling on top (thicker than the first) and repeat the process. Keep alternating layers until you run out of filling (you likely will not use the entire box of cookies, but close to it). It's okay if the filling overtakes the crust.

Top the pie with the remaining whipped cream and place in an air tight container (you can also place a large bowl upside down over the pie if you don't have a container large enough). Place the pie in the refrigerator and allow it to chill for at least 4 hours but preferably overnight.

When ready to serve, top with extra gingersnap cookies and serve chilled. Enjoy!

*Recipe adapted from Butternut Bakery Blog*