



# Adventures in Cooking

## Debbie Larch

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

### **Pumpkin Fluff Pie**

#### **Ingredients for Pie:**

- 1 can (15 oz.) pumpkin
- 1 teaspoon ground cinnamon
- 1/2 cup sugar
- 1 tablespoon pure maple syrup
- 1-12 oz. container whipped topping
- 1-1.3 oz. box sugar free vanilla pudding, dry
- 1-9" Graham cracker crust

#### **Ingredients for Crust:**

- 1-1/2 cups of Graham Cracker Crumbs (finely ground)
- 1/4 cup of white sugar
- 1/3 cup butter (melted)

#### **Instructions for Graham Cracker Crust:**

- I grind up my graham crackers in my Ninja chopper.
- Next, add in the ground crackers with sugar and melted butter mixing together until well blended.
- Press the mixture into an 8" or 9" pie dish.
- Refrigerate for 30 minutes before filling, or bake at 375° F until crust is lightly browned (8 to 10 minutes). Let cool completely.

#### **Instructions for Pie:**

- Mix the pumpkin, cinnamon, sugar and pure maple syrup until well blended.
- In a separate large mixing bowl, combine the whipped topping and vanilla pudding, mixing together until well blended.
- Combine the pumpkin mixture with the pudding mixture, stir until well blended.
- Pour pumpkin mixture into the cooled graham cracker pie crust.
- Sprinkle the Pumpkin Fluff Pie slightly with some cinnamon.
- Refrigerate the pie for several hours before serving.

\*This pie recipe is my Hubby's all-time favorite cream pie, I fix this pie all year round, not just at Holiday time. I have also included how to make your own Graham cracker crust.