

PUMPKIN DELIGHT

Ingredients

1 cup Flour
 $\frac{1}{2}$ cup Butter (softened)
 $\frac{1}{2}$ cup plus $\frac{1}{4}$ cup Pecans, chopped
8 oz. Cream cheese, softened
1 cup Powdered sugar
3 cups Whipped topping, divided
 $2\frac{1}{2}$ cups Milk
3 sm pkgs. White chocolate instant pudding mix (or vanilla) –
3.4 oz. boxes
1 – 15 oz can Pumpkin puree
1 tsp. Pumpkin spice

Instructions

Layer 1: Mix flour, butter and $\frac{1}{2}$ cup pecans together. Press into a sprayed 9×9 OR 9×13 pan. Bake for 15 minutes at 350 degrees, then remove and let cool.

Layer 2: Blend cream cheese and powdered sugar, add 1 cup of the whipped topping then spread over cooled crust.

Layer 3: Mix milk, pudding mix, canned pumpkin, pumpkin spice and 1 cup whipped topping until smooth. Spread over top of layer 2.

Layer 4: Spread remaining 1 cup of whipped topping and sprinkle pecans.

Let chill for 3 hours or until set.