

Pumpkin Lasagna Recipe

Ingredients

For crust:

1 cup flour

1/2 cup butter-softened

1/2 cup toasted walnuts (or pecans)-chopped

For cheesecake layer:

8 oz. cream cheese- softened

1 cup powdered sugar

1 cup whipped topping

For pumpkin layer:

2 1/2 cups milk

3 small pkg. vanilla instant pudding mix

15 oz Pumpkin Puree

1 tsp. cinnamon

For topping:

1 cups whipped topping

1/4 cup toasted walnuts (or pecans)-chopped

Instructions

Preheat the oven to 350 F and spray 8×8 inch baking dish. (NOTES: I made Pumpkin Lasagna with these ingredients in 8×8 inch baking dish, but some people have commented that they have a problem to fit it, so I suggest you to avoid this potential problem using a 9×9 inch baking dish)

Mix flour, butter and 1/2 cup walnuts, press into a sprayed baking dish and bake for 15 minutes, remove from the oven and let it cool completely.

Mix cream cheese and powdered sugar until it's light and fluffy, add 1 cup whipped topping and spread over cooled crust. Set in the fridge while making pumpkin mixture.

Mix milk and vanilla instant pudding mix, add pumpkin puree and cinnamon and mix until it's smooth. Spread over top of cheesecake layer.

Spread remaining 1 cup of whipped topping and sprinkle chopped walnuts and set in the fridge for at least 3 hours.