



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### NO-BAKE LAYERED PUMPKIN SQUARES

1 package (14.3 ounces) cream filled vanilla sandwich cookies  
½ cup melted butter  
1 ½ teaspoons pumpkin pie spice (divided)  
2 ½ cups milk (divided)  
2 packages (4 serving size each) instant vanilla pudding mix

2/3 cup canned pure pumpkin  
2 packages (8 ounces each) regular cream cheese, softened  
½ cup granulated sugar  
1 container (12 ounces) frozen non-dairy whipped topping (Cool Whip), thawed (divided)

1. Fit work bowl of food processor with steel knife blade. Break cookies into pieces with your hands and place in processor bowl; process until finely chopped.
2. Add melted butter and ½ teaspoon of the pumpkin pie spice into cookie crumbs; pulse on/off until well mixed; set aside.
3. Press crumbs firmly onto bottom of 9 x 13-inch baking pan that has been lightly coated with no-stick cooking spray; set aside.
4. In large bowl, whisk together 2 cups of the milk, pudding mix, canned pumpkin, and ½ teaspoon pumpkin pie spice until well mixed. Let stand until thickened, about 5 minutes.
5. In large mixer bowl, beat cream cheese, sugar, the remaining ½ cup milk, and remaining ½ teaspoon pumpkin pie spice at medium speed until smooth and creamy. Stir in 1 cup of the whipped topping. Spread mixture evenly over crust.
6. Spread pudding mixture evenly over cream cheese layer.
7. Stir remaining whipped topping gently with fork to loosen it up and spread on top of pudding mixture. Dust top with additional pumpkin pie spice.
8. Cover and chill for at least 2 hours before cutting into 12 squares.

Makes 12 servings.

