

Pumpkin Lasagna - Eliana McLeod (2018)

Crust layer:

- 1 1/2 cups King Arthur Flour
- 1/2 cup butter, softened
- 3/4 cup pecans, chopped

Cream cheese layer

- 8 oz package cream cheese, softened
- 1 cup powdered sugar
- 1 cup Cool Whip, thawed

Pumpkin layer

- 2 1/2 cups milk
- 3 small packages white chocolate instant pudding
- 1 can (15 oz) Pure Pumpkin
- 1 cup Cool Whip, thawed
- 1 tsp pumpkin pie spice

Whipped cream topping

- 1 cup Cool Whip, thawed
- 1/2 cup pecans, chopped

Instructions:

1. Preheat oven to 350 degrees. In a medium bowl, combine flour, butter and 3/4 cup pecans. Press mixture into the bottom of a sprayed 7" x 11" baking dish. Bake for 15 minutes. Allow to cool completely.
2. In a medium bowl, mix cream cheese and powdered sugar. Add 1 cup Cool Whip and spread on top of cooled crust.
3. In a large bowl, mix milk, pudding mixes, pumpkin, 1 cup Cool Whip and pumpkin pie spice until smooth. Spread on top of cream cheese mixture.
4. Spread another cup of Cool Whip on top and sprinkle with remaining pecans.
5. Chill for at least 3 hours, until set.