

NO BAKE PUMPKIN FLUFF

(WITH GINGERSNAP PECAN CRUMBLE)

INGREDIENTS:

- 1-15 OZ CAN PUMPKIN PUREE
- 1-8 OZ BLOCK OF CREAM CHEESE, SOFTENED
- 1 CUP GRANULATED SUGAR
- 1 TBSP CINNAMON
- 2 TSP. GINGER
- 1 TUB COOL WHIP

INSTRUCTIONS:

- BEAT THE CREAM CHEESE UNTIL SOFT AND CREAMY. ADD THE PUMPKIN PUREE AND BLEND ALL TOGETHER.
- BEAT IN THE SUGAR AND THE SPICES.
- FOLD IN THE COOL WHIP UNTIL YOU ARE LEFT WITH A FLUFFY MIXTURE!

GINGERSNAP PECAN CRUMBLE

- CRUSH 10 GINGERSNAPS AND CHOP 1/2 CUP OF PECANS.
- MELT 2 TBSP OF BUTTER IN A SMALL SKILLET AND TOAST THE PECAN/COOKIE MIXTURE.
- USE TO SPRINKLE OVER THE PUMPKIN FLUFF.

