DULCE DE LECHE MINI PUMPKIN CREAM PIES

CRUST

- 1 1/4 cups Graham crackers, finely crushed
- 5 Tbsp Butter, melted

FILLING

- 15 oz Libby's 100% Pure Pumpkin
- 12 oz Evaporated low fat milk, chilled
- 1 box Vanilla instant pudding and pie filling mix
- 1 tsp Pumpkin pie spice, plus additional for dusting
- 8 oz Frozen whipped topping, thawed and divided, 8 oz.
- 13 oz Dulce de Leche, prepared

CRUST

1. Combine crushed graham crackers and butter in small bowl.
2. Spoon about 2 tablespoons into each of ten half-pint canning jars, custard cups and/or ramekins.
3. Pat crust down with back or side of measuring spoon.

FILLING

4. Combine pumpkin, evaporated milk, pudding mix, and pumpkin pie spice in a large mixing bowl, beat for 1 minute or until blended.
5. Fold in 2 cups of whipped topping.

ASSEMBLY

6. Warm dulce de leche in a microwave-safe bowl on high power for 15 to 20 seconds to soften, stir well.
7. Spoon dulce de leche on top of each crust.
8. Spoon in about 1/2 cup pumpkin filling.
9. Top with a dollop of remaining whipped topping and a dusting of pumpkin pie spice.
10. Keep refrigerated at least 2 hours before serving.

ADDITIONAL INFORMATION

Ingredients	• 1 1/4 cups Graham crackers, finely crushed, • 1 box Vanilla instant pudding and pie filling mix, • 1 tsp Pumpkin pie spice, plus additional for dusting, • 12 oz Evaporated lowfat milk, chilled, • 13 oz Dulce de Leche, prepared, • 15 oz Libby's 100% Pure Pumpkin, • 5 Tbsp Butter, melted, • 8 oz Frozen whipped topping, thawed and divided, 8 oz., CRUST, FILLING
Course	Desserts
Cuisine	American, Seasonal Fall
Category	Pies
Serving Size	10