



How the heck do I cook

PUMPKIN PIE FLUFF (SF)

Baxter
COMMUNITY CENTER

SUGAR FREE PUMPKIN PIE FLUFF

SERVINGS: 5

PREPPING TIME: 6 HRS

COOKING TIME: 5 MIN

INGREDIENTS

- 1 box (3 oz) sugar free cheesecake or vanilla jello/pudding
- 8oz sugar free cool whip
- 1 can (15oz) pumpkin puree
- 2 TSP pumpkin pie spice
- 1 TSP vanilla extract
- Extra whipped cream & diced pecans for topping (optional)

DIRECTIONS

1. In a medium-sized mixing bowl, whisk together the pumpkin puree and pudding mix until smooth. Add the pumpkin pie spice and vanilla extract and stir until well combined.
2. Fold in the cool whip and stir until a smooth mixture forms. Spoon fluff into individual jars or a larger serving dish.
3. Cover and refrigerate for at least two hours. Serve chilled.
4. Optional - add toppings such as whipped cream and diced pecans