

# NO-BAKE PUMPKIN DESSERT



## Ingredients

### Crust

- 5 Otis Spunkmeyer Golden Crème Cakes, cut in half length wise
- 5 tsp. unsalted butter, melted

### Cream Cheese Layer

- 1 box vanilla or cheesecake instant pudding (3.5oz approximately)
- 1 1/2 c. cold milk
- 6 oz. cream cheese, softened (room temperature is best)
- 1 tsp. vanilla
- 1 1/2 c. whipped topping or whipped cream
- 1 Otis Spunkmeyer Golden Crème Cake, chopped or pulled into small pieces

### Pumpkin Layer

- 15oz. can pumpkin (not pumpkin pie mix)
- 2 boxes vanilla or pumpkin instant pudding (3.5oz each approximately)
- 1 c. cold milk
- 2 tsp. pumpkin pie spice
- 1 tsp. cinnamon

## Method

1. Place Otis Spunkmeyer Golden Crème Cakes that have been cut in half lengthwise into an 8x8 inch pan. Place filling side facing up.
2. For the cream cheese layer, in a large bowl, beat together softened cream cheese and DRY pudding mix. Once somewhat combined, add milk and vanilla and mix well for approximately 1-2 minutes. Gently fold in whipped topping and Otis Spunkmeyer Golden Crème Cake that has been cut into small pieces. Spread mixture over the Otis Spunkmeyer Golden Crème Cakes in pan. Place in refrigerator while you work on the next step.
3. For the pumpkin layer, in a large bowl combine DRY pudding mix and cold milk, and beat with a mixer for approximately one minute. Add in pumpkin and stir well to combine (mixture will be thick). Add in spices and stir to combine. Spread pumpkin mixture over cream cheese layer of dessert. Cover with lid or plastic wrap. Return to refrigerator and chill for at least six hours. Store any uneaten portions covered in refrigerator. Serve and enjoy!

Recipe by *Love From The Oven*