

Whipped Pumpkin Cream Pie

8-10 servings

Ingredients

1 10" pre made graham cracker pie crust

16 oz. cream cheese room temperature

1 cup canned pumpkin puree

1 tsp. vanilla extract

2 tsp. pumpkin pie spice

1 ½ cup heavy whipping cream

½ cup brown sugar

Preparation

Place cream cheese in mixing bowl and beat until smooth. Add vanilla and pumpkin and beat further. Add brown sugar and pumpkin pie spice and mix to combine.

In separate bowl, beat heavy whipping cream until stiff peaks form.

Fold the whipped cream into pumpkin mixture until smooth.

Pour mixture into graham cracker crust and smooth out the top.

Chill overnight to set, or for at least 4 hours.