

Walking Pumpkin Pie

Enjoy a taste of Thanksgiving on the go with these no-bake Walking Pumpkin Pies.

For video instructions, see New Lenox Public Library's website, Facebook, or YouTube page.

Ingredients

- 1 1oz Bag **or** 1 TO-GO Container of Teddy Grahams per Person
- 1 Can Pure Pumpkin Puree
- 1 Can Evaporated Milk
- 1 Package Vanilla Pudding & Pie Filling
- *Optional: 1 tsp Pumpkin Pie Spice
- *Optional: 1 TBSP Maple Syrup
- *Optional: Whipped Cream or Cool Whip

Materials/Equipment

- Whisk
- Mixing Bowl
- Rubber Spatula
- Can Opener
- *Optional: Measuring Spoons

1. Beat vanilla pudding mix and evaporated milk in a large bowl until dissolved.
2. Refrigerate for 5 minutes.
3. Fold in pumpkin puree, optional pumpkin pie spice and maple syrup until well combined.
4. Refrigerate for another 10 minutes.
5. Lightly crush the grahams into bite size pieces with the end of a spoon, by hand, etc.
6. Spoon pumpkin mixture into grahams to bag or to-go container.
7. Serve immediately for a crunchy base or refrigerate for a few minutes to an hour to allow the cookies to absorb mixture and soften.
8. Top with optional whip cream and enjoy with a spoon!

Notes:

- Filling makes approximately 5-6 Servings, *to use up extra filling see the recipe below!*
- Teddy Grahams may be substituted with other prepared cookies such as Nilla Wafers, Biscoffs, lady fingers, etc.
- To make a trifle, spoon cookie crumbs, pumpkin filling and whipped topping in even layers into a trifle dish, bowl or mason jar.

Bonus Recipe: Pumpkin Pudding Pops

1. Prepare filling as described above (Steps 1-4).
2. Divide mixture into either popsicle molds or small paper cups.
3. Position popsicle sticks in the center of your mold/cup.
4. Freeze for several hours until solid.
5. To remove popsicles:
 - a. From a plastic or silicone mold: Run outside of mold under warm water.
 - b. From a paper cup, cut or rip to peel paper off and discard.