

Pumpkin Pudding by Lynn's Recipes



Lynn demonstrates how to make a recipe from Rachael Ray. This is a great dessert for your Thanksgiving table or anytime during the holidays.

Ingredients:

- 1 can sweetened condensed milk, (14 ounces)
- 1 can pumpkin puree, (15 ounces) -- do not use Pumpkin Pie Mix
- 1 teaspoon ground cinnamon, plus more for garnishing
- 1 teaspoon ground allspice
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- ¼ cup water
- 1 package instant vanilla pudding mix (5.1 ounce)
- 3 cups heavy cream
- 1 box ginger snaps (12 ounces)

In a medium size mixing bowl, combine the sweetened condensed milk, pumpkin puree, spices, pudding mix and water. Using an electric mixer, beat everything together until smooth and thickened, about 2 minutes. Set aside.

In a large mixing bowl, whip the heavy cream with an electric mixer until stiff peaks form. Gently fold the whipped cream into the pudding mixture until blended and no streaks of pudding remain.

To assemble, layer the cookies and pudding mixture in a serving dish (or several individual dishes) in whatever fashion you like. Cover the pudding(s) with plastic wrap and refrigerate for

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at least 2 hours and overnight. (You want the ginger snaps to soften up from the pudding mixture).

Top with some more whipped cream, ground cinnamon and more ginger snaps for garnish, if desired. Serve cold.

Serves 8

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