

No Bake Marshmallow Cream Pie

The crust:

2 cups ginger snap cookie crumbs

1/2 cup (1 stick) of melted butter

The fillin':

8 ounce block of cream cheese; softened

1/2 cup powdered sugar

2 teaspoon pure vanilla extract

3/4 cup pumpkin puree

1 tsp pumpkin pie spice

1/2 tsp ground cinnamon

1 cup of marshmallow creme

8 oz tub of cool whip (Get extra for garnish if you want it)

Place gingersnap cookies in a big ziplock bag and roll with roller until nice and crumbled. Combine the ginger snap cookie

crumbs and melted butter in a mixing bowl and mix together until the crumbs are moist and evenly coated. Pour the crumb mixture into a pie dish, packing it tightly with a spoon.

Place in frig for 30 minutes.

In a large mixing bowl cream together cream cheese, powdered sugar & vanilla extract using a stand mixer or electric handheld mixer. Cream ingredients together until smooth and thoroughly combined. Add in pumpkin puree, pumpkin pie spice and cinnamon and continue mixing on medium speed until smooth and thoroughly combined. Slowly add in marshmallow creme and mix until thoroughly combined with the pumpkin filling. Finally, add in the cool whip, folding by hand till completely mixed through.

Pour pie filling over cookie crust. Allow the pie to chill in the refrigerator for at least 4 hours or so. Garnish with cool whip and sprinkles, and enjoy!