



NO-BAKE PUMPKIN CHEESECAKE

SERVES 6-8

Save energy this Thanksgiving with this no-bake dessert!

This easy and delicious dessert requires no oven time (just a hand mixer), helping you conserve energy during the holiday season. It's perfect for making in advance, and it can be stored in the fridge for three to five days. We recommend measuring out all the ingredients beforehand as the mixing goes fast!



INGREDIENTS

- 1 9-Inch Graham Cracker Pie Crust
- 8 oz Cream Cheese
- 1 ½ cup Heavy Whipping Cream
- ½ cup Powdered Sugar
- 2 tbsp Brown Sugar
- 1 ½ tsp Pumpkin Pie Spice
- ⅓ cup Pumpkin Puree
- 8 oz Cool Whip for Topping

YOU MAY ALSO NEED

Hand Mixer

DIRECTIONS

1. Pre-chill a large mixing bowl in the freezer for around five minutes.
2. In the chilled bowl, use a hand mixer to beat the cream cheese and half a cup of heavy whipping cream on low until the cream cheese is no longer lumpy and has fully combined. Then, add the remaining cup of heavy whipping cream and beat on medium speed until it's thickened and no longer liquidy.
3. Beat in the powdered sugar, a little bit at a time, until you see soft peaks forming. Add the brown sugar and pumpkin pie spice and continue beating until combined.
4. Add the pumpkin puree and beat until fully combined and stiff peaks have formed. Pour the filling into your pie crust.
5. Cover and chill until the filling has fully set, at least four hours.
6. Top with Cool Whip when serving.

AVERAGE ENERGY CONSUMPTION – 0.633 KILOWATT-HOURS

It would take **4x as much energy** to bake a pie!