

## Turtle Pumpkin Pie

### Ingredients

1/4 cup + 2 Tbsp caramel topping, divided  
1 graham cracker pie crust  
1/2 cup + 2 Tbsp pecan pieces, divided  
1 cup milk, cold  
2 pkg vanilla instant pie filling  
1 cup pumpkin, canned  
1 tsp cinnamon  
1/2 tsp nutmeg  
8 oz whipped topping



*Rich pumpkin pie with savory graham cracker crust topped with caramel and pecans to complete a sweet take on this traditional dessert.*

### Directions

Pour 1/4 cup caramel topping into crust, sprinkle with 1/2 cup pecans.

Beat milk, dry pudding mix, pumpkin and spices with whisk until blended. Stir in 1 1/2 cups whipped topping. Spread onto crust. Top with remaining whipped topping.

Refrigerate 1 hour. Top with pecans and drizzle remaining caramel with fork. Store leftovers in refrigerator.

**Yield** 10 servings

### Nutritional Information

*Calories 320, Fat 15g, Carbohydrates 48g, Cholesterol 2mg, Sodium 390mg, Fiber 2g, Protein 3g*

