

No-Bake Pumpkin Cheesecake Parfaits



Level: Easy

Prep Time: 45 minutes

Serves: about 5~6

Cooking Time: 13 minutes

Crust Layer:

20 honey graham crackers (full sheets)

$\frac{1}{2}$ cup (or 1 stick) unsalted butter

$\frac{1}{4}$ cup white granulated sugar

$\frac{3}{4}$ cup coarsely chopped walnuts (or pecans)

No-Bake Pumpkin Cheesecake Layer:

1 (8 oz.) block cream cheese, softened

$\frac{1}{2}$ cup white granulated sugar

2 cups canned pumpkin puree

$1\frac{1}{2}$ tsp. pure vanilla extract

$1\frac{1}{2}$ tsp. ground cinnamon

$\frac{1}{4}$ tsp. ground ginger

$\frac{1}{4}$ tsp. freshly ground nutmeg

Whipped Cream Layer:

1 cup heavy whipping cream, cold

2 Tbsp. white granulated sugar

1 tsp. pure vanilla extract (optional)



For Crust Layer: Preheat oven to 325°. Line a jelly roll pan or large rimmed baking sheet with foil. Lay graham crackers touching side by side (use the full sheet, do not split the crackers). Set aside. In a small saucepan, heat the butter and sugar on medium heat until bubbly and all are melted. With a pastry brush, generously coat the crackers with the butter mixture. Evenly sprinkle the walnuts over the crackers. Bake for 7 minutes, rotate pan, and bake for another 5 to 6 minutes. Set aside to cool.

For No-Bake Pumpkin Cheesecake Layer: In a large bowl, beat the softened cream cheese with a handheld mixer until fluffy. Add the sugar and mix until smooth. Add pumpkin, vanilla, cinnamon, ginger, and nutmeg. Mix until combined. Refrigerate while making whipped cream layer.

For Whipped Cream Layer: In a cold, stainless steel medium-sized bowl, beat heavy whipping cream with a handheld mixer until it begins to thicken. Slowly add sugar (and vanilla, if desired) and beat until soft peaks form. Refrigerate until ready to layer parfaits.

To Layer parfaits: Crumble two-thirds of the cooled graham cracker crust sheets into small pieces. Assemble the parfaits by layering the crumbled crust, pumpkin cheesecake, and whipped cream. Repeat layering once or twice depending on the size of the glass. Garnish with a half sheet of graham cracker crust or the remaining crumbles. (Note: If making whipped cream ghosts, double the whipped cream layer recipe and pipe ghosts on top using Wilton Tip 1A. Then add candy eyes.)