

# Pumpkin Cheesecake Lasagna

Recipe Courtesy of Joanna Saltz of [delish.com](http://delish.com)

Ready or not we have pumpkin! Frightfully simple Pumpkin Cheesecake Lasagna served with a homemade caramel that you can set and forget. Surprise guests with this unforgettable seasonal treat for a ghoulishly good time.

## Ingredients:

- 1 (8 oz) package cream cheese, softened
- 1/4 c. sugar
- 1 1/2 c. heavy cream
- 2 c. milk
- 3 small packages vanilla pudding mix
- 1 c. pumpkin purée
- 1 tsp. pumpkin pie spice
- 10 graham cracker sheets
- 1/4 c. Caramel
- Pecans, for garnish

## Directions:

1. In the bowl of an electric mixer, beat cream cheese and ¼ cup sugar until light and fluffy, about 2 minutes. Slowly add in 1 1/2 cups heavy cream and beat until stiff peaks form.
2. In another medium bowl, beat milk, pudding mix, pumpkin, and pumpkin pie spice until well-mixed and thick. (Start with 1 1/2 cups milk and beat until it's the consistency of a pudding—if it's too thick, continue to add the rest of the milk.)
3. Layer lasagna: Spread a thin layer of cream cheese mixture in a 9"-x-13" baking dish. Top with a layer of graham crackers. Add half the pudding mixture and top with a layer of half the cream cheese mixture. Drizzle with caramel and repeat, ending with the cream cheese layer (hold the caramel until ready to serve).
4. Cover loosely with plastic wrap and refrigerate at least 4 hours and up to overnight.
5. Drizzle with caramel and garnish with pecans before serving.



## Trick! How to Make Caramel from Sweetened Condensed Milk

**Ingredient:** 1 14-oz. can (396 g) sweetened, condensed milk

1. Remove the label from the can. Make sure that it's sealed.
2. Place the can in a pot and cover it with 2 inches (5 centimeters) of water.
3. Bring the water to a simmer over high heat.
4. Reduce the heat for medium.
5. Allow it to cook for 2 to 3 hours. Add more water as needed.
6. Remove the can using tongs.
7. Let it reach room temperature before opening it.

<http://www.intracoastalrealty.com/blog/wp-content/uploads/2017/09/Pumpkin-Cheesecake-Lasagna.pdf>