



Kitchen Cheat Sheet: No Bake Pumpkin Pie

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Tips and Time Savers

- Be sure you're using pure pumpkin. It should be the ONLY ingredient in the can.
- Forgot to let your cream cheese come to room temperature? Place it in a microwave-safe container and heat on 50% power (defrost setting) in 15-second intervals until you can easily press into it.
- Don't mistakenly use condensed milk in place of evaporated milk. Condensed milk is slightly sweeter than evaporated, and this pie recipe is perfectly flavored without any extra sweetness needed!
- Whip the cheesecake layer smooth before folding in the Cool Whip so it doesn't turn into sad, lumpy, emotional-support cheese.
- Fold the Cool Whip gently, like you're handling a baby possum you're not trying to traumatize.
- Stir the pudding mix till it thickens — don't rush it. If you pour it too soon, the pumpkin layer will slide around like it's on a waterslide at Dollywood.
- Chill the finished pie at least 4 hours, preferably overnight. The longer it chills, the prettier the slices look — tight layers, clean edges, zero drama.
- Keep it cold until serving, especially if your house is a holiday war zone of hot ovens and hotter tempers.
- Make two pies if you love yourself. One for the table, and one hidden behind the pickles where nobody but you will find it.

Variations

- Try French vanilla, butterscotch, or even cheesecake pudding mix instead of plain vanilla.
- Use a butter cookie crumb crust or make your own out of gingersnaps
- Add 1–2 tablespoons of bourbon to the pumpkin mixture. Suddenly this pie is telling family stories it absolutely shouldn't.
- Drizzle caramel sauce between the layers before chilling and sprinkle with flaky sea salt. Looks innocent. Causes mayhem.

Storage

Cover with plastic wrap and store in the refrigerator for up to 4 days.

To freeze: Cover with plastic wrap, then seal in aluminum foil and freeze for up to 1 month.

FAQs

Can I make no-bake double layer pumpkin pie ahead of time?

Sure thing! The pumpkin pie will last for 3-4 days in the fridge. However, leave the Cool Whip topping off until just before serving for the best results.

How is no-bake pumpkin pie different from regular pumpkin pie?

Our double layer pumpkin pie has a secret cream cheese layer hidden underneath the pumpkin pie filling. It tastes similar to a no-bake cheesecake. AKA, it's creamy, sweet, tangy, and the perfect complement to the pumpkin!

Then, instead of a pumpkin custard base that is baked until it's soft and set, we use a special no-bake recipe that sets up light and fluffy—without taking up any valuable oven space!

Are pumpkin puree and pure pumpkin the same thing?

Yep! If in doubt, look at the ingredients list. For this recipe, it should just list pumpkin!

Do I have to use Cool Whip or will homemade whipped cream work?

You can use homemade, but... listen... Cool Whip is stable. Reliable. Loyal. Homemade whipped cream melts faster than your patience at Thanksgiving. If you want clean layers that last more than a day, stick with the tub.

Why is my cheesecake layer lumpy?

Because your cream cheese was colder than your ex's heart. It MUST be fully softened or it'll fight you like a possum in a feed sack. Microwave in short bursts on 50% until obedient.

My pumpkin layer won't thicken — what happened?

You probably rushed the pudding. Instant pudding thickens on its own time, not yours. Stir it till it's thick-thick before adding pumpkin. And be sure you're using evaporated milk, not condensed. Condensed milk = sugar soup = chaos.

Can I use pumpkin pie filling instead of pumpkin purée?

Only if you want a beautiful pie-shaped puddle. Pumpkin pie filling is pre-sweetened and pre-spiced, which means your layers will slide around like they're on a slip-n-slide of regret. Stick to pure pumpkin.

Can I freeze this pie?

Yes, ma'am. Wrap it tight, freeze up to a month, thaw in the fridge. It'll taste great, but the layers might get a little "I've been through things." Still delicious. Slightly traumatized.

Nice to Have

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