

Pumpkin Pie in a Jar



Servings: 4

For the Graham Cracker Crumble:

3/4 cup graham cracker crumbs

1/2 cup rolled oats

1/4 cup unsalted butter, melted

3 tablespoons brown sugar

1 teaspoon ground cinnamon

For The Pumpkin Filling:

1 can pumpkin puree (796-ml)

1 banana, mashed

1/2 teaspoon pumpkin pie spice

whipped cream

For the Graham Cracker Crumble:

In a bowl combine graham cracker crumbs, rolled oats, melted unsalted butter, brown sugar, and ground cinnamon. Set aside.

For the Pumpkin Filling:

In bowl blend pumpkin puree, mashed banana, and pumpkin pie spice. Set aside.

To Assemble the Pumpkin Pie:

Into a 250-ml mason jar add 2 tablespoon of graham cracker crumble. Pack it down with the back of a spoon.

Spoon the pumpkin mixture on top of the graham cracker crumble until the jar is almost full.

Top with an additional 1 tablespoon of graham cracker crumble.

Top with whipped cream and sprinkle with pumpkin pie spice.

Serve

Per Serving (excluding unknown items): 284 Calories; 14g Fat (42.9% calories from fat); 4g Protein; 39g Carbohydrate; 5g Dietary Fiber; 30mg Cholesterol; 89mg Sodium; 17g Total Sugars; 0mcg Vitamin D; 52mg Calcium; 2mg Iron; 319mg Potassium; 103mg Phosphorus. Exchanges: .