



PUMPKIN PIE DIP



SENSORY OBJECTIVES: TASTE THE SMOOTHNESS OF THE DIP. THE SPICES WILL SMELL STRONG WHEN YOU FIRST ADD THEM BUT WILL SOFTEN WHEN THEY ARE ALL COMBINED.

SPEECH OBJECTIVES: WHY IS PUMPKIN SOMETHING WE EAT IN FALL? WHAT SPICES MIGHT WE USE WITH THE PUMPKIN? WHAT WOULD WE “DIP” IN THE DIP?

INGREDIENTS:

- ONE 15 OZ CAN OF PUMPKIN
- ONE 8 OZ PACKAGE CREAM CHEESE
- ¼ CUP SOUR CREAM
- ½ CUP SUGAR
- ½ CUP BROWN SUGAR
- 1 TSP CINNAMON
- ¼ TSP FRESH GRATED NUTMEG
- ¼ TSP CLOVES
- ½ TSP PUMPKIN PIE SPICE (OPTIONAL)
- 1 TSP PURE VANILLA EXTRACT
- 1 TSP MAPLE SYRUP (OPTIONAL)

NOTES:

INSTRUCTIONS:

MIX WELL IN A BLENDER, YOU MAY NEED TO TURN OFF THE BLENDER, REMOVE THE LID AND STIR. REPEAT A FEW TIMES IF THE BLENDER ISN'T MIXING THE DIP WELL. CHILL UNTIL SERVING. SERVE WITH SLICED APPLES AND PEARS, OR COOKIES LIKE GINGERSNAPS OR SNICKERDOODLES.