**Pumpkin Dip**



**Ingredients**

1- 8 oz pkg of cream cheese (at room temperature)

½ cup brown sugar

½ cup canned pumpkin

2 tbsp maple syrup

¼ tsp cinnamon

¼ tsp vanilla extract

Using the **Super Sonic**, blend together cream cheese and canned pumpkin until smooth. Add brown sugar, maple syrup, cinnamon, and vanilla. Mix until fluffy and smooth. Keep refrigerated until ready to use. Serve with fresh fruit like apples and pears. Also tastes great with ginger snap cookies.

Be creative and enjoy.

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