Pureed Vanilla Cream Cheese Pumpkin Squares

HORMEL
HEALTH LABS
NOURISHMENT WHEN YOU NEED IT MOST™

Pureed Vanilla Cream Cheese Pumpkin Squares

⏱ **45 MINS**

NUTRITION

Serving Size:
1 - 2 1/2 x 3 in piece

Calories: 190

Total Fat: 9g

Saturated Fat: 5g

Trans Fat: 0g

Cholesterol: 15mg

Sodium: 200mg

Total Carbs 25g

Dietary Fiber: <1g

Total Sugars: 11g

Added Sugars: 4g

Protein: 4g

Vitamin D: 0% DV

Calcium: 8% DV

Iron: 0% DV

Potassium: 4% DV

Vitamin A: 25% DV

Vitamin C: 0% DV

WHAT YOU NEED

	1 Serving	6 Servings	12 Servings
Pan Size	Single dessert dish	9x5 loaf pan	2 - 9x5 loaf pans
Thick & Easy® Pureed Bread Mix	2 Tbsp	3/4 cup	1 1/2 cups
Pumpkin Puree, Canned	1 Tbsp	1/2 cup	1 cup
Maple Syrup	1 tsp	2 Tbsp	1/4 cup
Pumpkin Pie Spice	1/8 tsp	3/4 tsp	1 1/2 tsp
Cold Water	1/4 tsp	1 cup	2 cups
Softened Cream Cheese	1/2 oz	3 oz	6 oz
Vanilla Pudding, Prepared	1 Tbsp	3/4 cup + 1 Tbsp	3/4 cup
Whipped Topping	3 Tbsp	1 Cup	2 cups

DIRECTIONS

1. Spray each pan with non-stick cooking spray.
2. Stir together the pumpkin puree, maple syrup and cold water in a mixing bowl. Set aside.
3. In a separate bowl, combine THICK & EASY® Pureed Bread & Dessert Mix and pumpkin pie spice. Add to pumpkin/water mixture and whisk rapidly with a wire whip until well combined.
4. Immediately pour into prepared pan(s) and spread evenly with metal or rubber spatula to smooth the surface.
   NOTE: Mixture must be mixed and poured rapidly, otherwise it may become too thick to handle.
5. Combine softened cream cheese with pudding and mix until smooth. Spread evenly over pumpkin mixture in pan.
6. Spread whipped topping over pudding layer. Cover in plastic wrap.
7. Refrigerate or freeze pan(s) for at least 30 minutes before cutting and serving. (This will make it easier to remove portions from pan.)
8. Cut each loaf pan into 6 - 2 1/2 x 3-inch pieces.
9. Serve one individual dessert or one 2 1/2 x 3-inch piece.

HORMEL HEALTH LABS

NOURISHMENT WHEN YOU NEED IT MOST™