

Pumpkin pie cheesecake dip

Ingredients

2 8-oz. pkgs. cream cheese, softened

3/4 c. pumpkin puree

1 c. confectioners' sugar

1/4 c. white sugar

1 c. Cool-Whip

1-1/2 tsp. pumpkin pie spice

1/4 tsp. cinnamon

1/2 tsp. cloves

Directions

- In a large bowl, use electric mixer to cream the cream cheese until smooth.
- Add the powdered sugar and white sugar.
- Beat until smooth.
- Stir in the pumpkin puree until thoroughly mixed.
- Gently fold in the Cool-whip.
- Add the spices and mix until everything is combined and smooth.
- Put the dip in an airtight container and refrigerate for at least 30 minutes. (This will help thicken up the dip.)

To serve

To make the dip be party-ready, here's my easy trick. We had a cute McDonald's Halloween Happy Meal bucket. So, I found that our cereal bowls sat perfectly in the bucket. I simply spooned the dip into the bowl and set it right on the bucket. Sprinkle a bit more pumpkin pie spice and crushed graham crackers on top, and you have a wonderful party-ready dip everyone will love with easy clean-up!

