



PUMPKIN PIE DIP & DESSERT MIX

(2 - 132 g packets per box)

Nutrition Facts Valeur nutritive

Per 1/8 pkg. dry mix (16 g)
pour 1/8 de préparation sèche (16 g)

Calories 60	% Daily Value*
Fat / Lipides 0 g	0 %
Saturated / Saturés 0 g	0 %
+ Trans / Trans 0 g	0 %
Carbohydrate / Glucides 16 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 15 g	15 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium 0 mg	0 %
Potassium 3 mg	0 %
Calcium 4 mg	0 %
Iron / Fer 0 mg	0 %

*5% or less is a little, 15% or more is a lot

*5 % ou moins c'est peu, 15 % ou plus c'est beaucoup

GLUTEN FREE • SANS GLUTEN

INGREDIENTS: SUGARS (POWDERED SUGAR [SUGAR, CORNSTARCH], BROWN SUGAR), GROUND CINNAMON, NUTMEG, CLOVES, GINGER

INGRÉDIENTS : SUCRES (SUCRE EN POUDRE [SUCRE, FÉCULE DE MAÏS], CASSONADE), CANNELLE MOULUE, MUSCADE, CLOUS DE GIROFLE, GINGEMBRE

Produced in a facility that also processes tree nuts, milk, eggs, soy, wheat, and mustard.

Fabriqué dans une installation qui traite des noix, du lait, du œufs, du soya, du blé, et de la moutarde.

Suggestions for PUMPKIN PIE DIP & DESSERT MIX



- Makes an excellent fruit dip by mixing the dessert mix packet with Greek Vanilla yogurt.
- Mix dessert mix packet with 1 brick (250 g) softened cream cheese and 2 cups of Cool Whip; blend well and spoon into a graham crust for a delicious no-bake cheesecake.
- Excellent mixed with 1 brick (250 g) cream cheese and 2 cups Cool Whip, then layered in a trifle with cubed pieces of our Pumpkin Spice Quick Bread.
- Makes a refreshingly delicious breakfast granola parfait. Mix one package with Greek vanilla yogurt. Layer in a parfait glass with granola and top with fresh berries.
- Combine dessert mix with 1 brick (250 g) cream cheese; blend well. Place on plastic wrap and form into a cheeseball. Refrigerate for several hours, serve with gingerbread wafers or enjoy on a toasted bagel.
- Add to cooked white rice along with cream for a delicious rice pudding. Garnish with included almonds.
- Make a parfait by mixing dessert mix with cream cheese, then layering in a glass with Cool Whip and crushed gingerbread cookies.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.