

Pumpkin Pie Dip with Cinnamon Sugar Pie Crust Chips

- Prep Time: 7 minutes
- Cook Time: N/A
- Total Time: 7 minutes
- Servings: 4



Ingredients:

Pumpkin Pie Dip:

- 2 cups Friendly Farms Heavy Whipping Cream
- 1 box Baker's Corner Instant Vanilla Pudding
- 1/2 cup Baker's Corner Powdered Sugar
- 1 can Baker's Corner Pumpkin Pie Mix*
- Stonemill Ground Cinnamon, to taste

Pie Crust Chips:

- 1 roll of Bake House Creations Pie Crust, room temperature
- 4 tablespoons Countryside Creamery Unsalted Butter, melted
- 1/3 cup Bakers Corner Granulated Sugar
- 2 tablespoons Stonemill Cinnamon Ground

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. For the pumpkin pie dip: With a mixer, beat heavy cream and pudding, add sugar then mix until stiff peaks form, 1 to 2 minutes.
2. Add pumpkin pie mix, stir to combine. Pour into serving dish of your choice and chill for up to an hour.
3. When ready to serve, sprinkle desired amount of cinnamon to garnish.
4. For the chips: preheat oven to 450°. Roll out pie crust onto parchment paper. Using a shot glass or medium sized round cookie cutter, cut out as many shapes as you can.
5. If desired, to create an oval or leaf shape, use the shot glass or cookie cutter to remove a sliver of the circle.
6. Pinch the tail end of the dough to give it a "stem". Using a paring knife, gently score the dough piece to create leaf texture details.
7. Mix the melted butter, sugar and cinnamon until well combined and brush mixture generously over chips.
8. Place on a parchment lined cookie sheet and bake for 8-10 minutes or until slightly browned. Allow to cool before serving with the pumpkin pie dip.



Recipe Courtesy of:
ALDI Test Kitchen