### **Tupperware**

Serves: 5 · Serving size: about 1/4 cup



PREP: 10 minutes

## Pumpkin-Yogurt DIP

¼ cup plain (full fat) yogurt

1 cup pumpkin puree

1 tsp. cinnamon

1/2 tsp. nutmeg

3 tbsp. honey

- 2 tbsp. chopped roasted pumpkin seeds (optional)
- In the Kids Baking Set bowl, stir together yogurt, pumpkin puree, cinnamon, nutmeg and honey until well combined.
- Top with pumpkin seeds. Serve immediately with pretzel rods, sticks, apple and pear wedges, or cover and refrigerate up to 3 days

Nutritional Information (per serving):
Calories: 100 Total Fat: 3.5g Saturated Fat: 1.5g Cholesterol: 0mg
Carbohydrate: 15g Sugar: 12g Fiber: 2g Protein: 2g Sodium: 5mg
Vitamin A: 150% Vitamin C: 4% Calcium: 4% Iron: 6%

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PREP: 10 minutes

# Pumpkin-Yogurt DIP

¼ cup plain (full fat) yogurt

1 cup pumpkin puree

1 tsp. cinnamon

1/8 tsp. nutmeg

3 tbsp. honey

2 tbsp. chopped roasted pumpkin seeds (optional)

- 1. In the Kids Baking Set bowl, stir together yogurt, pumpkin puree, cinnamon, nutmeg and honey until well combined.
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