



Pumpkin Custard

14 oz./400g can fat-free sweetened condensed milk
1 can evaporated milk
8 oz./227g whipped cream cheese, at room temperature
3 eggs
1 cup pumpkin

1 tsp. vanilla extract
1 tsp. Cinnamon/Vanilla Seasoning
¼ tsp. salt
1/4 tsp. nutmeg
1/8 tsp. cloves

Place all ingredients in base of the Whip 'N Prep™ Chef. Replace cover, turn handle and mix until well combined. Pour into 6 cup Stuffable container and place in the Tupperware® SmartSteamer. Microwave at 100 percent power for 30 minutes or until the custard is set and a knife inserted into the center comes out clean. Chill in the refrigerator at least an hour or until thoroughly chilled. Run a knife around edge and unmold to a serving plate. Top with whipping cream and Gingersnap cookie crumbs.

Your Tupperware Connection:



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