



# Noreen's Kitchen

## Pumpkin Cream Cheese Spread

### Ingredients

8 ounce brick of cream cheese, softened      1 teaspoon pumpkin pie spice  
1 cup pumpkin puree      1/4 teaspoon salt  
1/4 cup maple syrup

### Step by Step Instructions

Beat cream cheese with hand mixer until smooth and creamy.

Add in pumpkin puree, maple syrup, spices and salt and continue to whip until light and fluffy.

Mixture may seem a bit soft at this point so transfer to an airtight container and refrigerate for at least an hour and it will reach the proper consistency.

This is the perfect, lightly sweet spread for pumpkin bread, toast, waffles, French Toast, pancakes and bagels.

This will stay fresh for up to a week.

**Enjoy!**