

Pumpkin Fluff

12 ounces	Pumpkin Puree
8 ounces	Cream Cheese, softened
2/3 cup	Monk Fruit Sweetener
1 cup	Heavy Whipping Cream
2 tsp	Ground Cinnamon
1/2 tsp	Ground Nutmeg
1/2 tsp	Ground Cloves
1/4 tsp	Ground Ginger
1/4 tsp	Allspice
1/8 tsp	Salt



Oh, Pumpkin

- If you have cooked and pureed your own pumpkin, you'll use 1 ½ cups of puree
- If you didn't have that much time or energy this year, use most of a can

Pie Spice

- If you don't have individual spices, you can use 3 or 3 ½ teaspoons of pumpkin pie spice. I keep a jar in the house and one in the camper, so I always have it accessible. That's a lot easier than storing all the spices individually and remembering ratios.

Whip It Good

- Whip the pumpkin puree and cream cheese until smooth
- Add sweetener, spices, and heavy cream and keep mixing until it's all mixed together
- Chill for a couple hours.

Can You Top That?

- Whip up some heavy cream with vanilla extract
- Sprinkle on some roasted or candied pecans
- Slice open a vanilla bean and sprinkle with vanilla seeds

Presentation

You are correct, my bowl of fluff isn't nearly as pretty as the picture in the cookbook. But you know what? It still tasted delicious and it's easier to store! For serving, scoop the fluff into small bowls and top as desired. This will keep in the fridge for a few days; keep it covered.

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