

Kitchen Quickie 20

Pumpkin dip magic: 🍷 Creamy dreamy perfection in every sweet bite!

1

00:00:00,000 --> 00:00:02,560

Hello everyone, it's Kitchen Quickie time!

2

00:00:02,560 --> 00:00:05,280

- It's kitchen quickies.

3

00:00:05,280 --> 00:00:06,240

- All right, Keeter today,

4

00:00:06,240 --> 00:00:08,480

you're the kitchen quickie master, today.

5

00:00:08,480 --> 00:00:12,320

- I am, so this is just like a simple little dessert.

6

00:00:12,320 --> 00:00:15,480

It's a little nosh, something you can serve at a party.

7

00:00:15,480 --> 00:00:16,960

Something I think your kids are gonna really love

8

00:00:16,960 --> 00:00:19,520

and it's actually a recipe that is really fun to make with them

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00:00:19,520 --> 00:00:21,360

'cause there's no cooking involved.

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00:00:21,360 --> 00:00:22,440

So who doesn't love that?

11

00:00:22,440 --> 00:00:25,800

So you're gonna take one large tub of cool whip

12

00:00:25,800 --> 00:00:27,880

or two of the regular size tubs

13

00:00:27,880 --> 00:00:29,680

and you're gonna go ahead, you're gonna put in a big

14

00:00:29,680 --> 00:00:33,080

like simple and then you are going to take one can

15

00:00:33,080 --> 00:00:34,680

of pumpkin puree.

16

00:00:34,680 --> 00:00:35,920

You can use a large, the can if you want,

17

00:00:35,920 --> 00:00:37,440

depends on what pumpkin you really like,

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00:00:37,440 --> 00:00:38,800

you can use a regular size can,

19

00:00:38,800 --> 00:00:41,120

really just depends on how much of pumpkin flavor you like.

20

00:00:41,120 --> 00:00:44,000

And you're gonna toss it in there

21

00:00:44,000 --> 00:00:48,000

and then you're gonna add one packet of jello pudding.

22

00:00:48,000 --> 00:00:49,760

I do sugar free jello pudding,

23

00:00:49,760 --> 00:00:51,120

but you can do either one.

24

00:00:51,120 --> 00:00:54,200

The flavor you really wanna stick to is vanilla

25

00:00:54,200 --> 00:00:56,440

or you can even do like there,

26

00:00:56,440 --> 00:00:57,800

like you know, butterscotch one,

27

00:00:57,800 --> 00:00:59,080

you can do their cheesecake one

28

00:00:59,080 --> 00:01:00,600

which is do have a sugar free cheesecake,

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00:01:00,600 --> 00:01:03,880

you can find that on Amazon and throw one packet in there.

30

00:01:03,880 --> 00:01:06,680

You wanna do the larger packet though the packet in there

31

00:01:06,680 --> 00:01:08,080

and mix it all together.

32

00:01:08,080 --> 00:01:10,280

And then what you're gonna do is you're gonna take,

33

00:01:10,280 --> 00:01:15,280

you could take cinnamon, you could take some pumpkin spice mix,

34

00:01:15,280 --> 00:01:18,760

you can take apple pie spice mix

35

00:01:18,760 --> 00:01:20,680

and you're gonna go ahead and put about a tablespoon

36

00:01:20,680 --> 00:01:23,320

of spice mix in there, stir it all up

37

00:01:23,320 --> 00:01:25,400

and then serve it with fruit,

38

00:01:25,400 --> 00:01:27,960

serve it with a pound cake, serve it with cookie,

39

00:01:27,960 --> 00:01:30,480

serve it with nila wafers, serve it with anything

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00:01:30,480 --> 00:01:32,360

your heart desires.

41

00:01:32,360 --> 00:01:34,440

This is just a lazy thing.

42

00:01:34,440 --> 00:01:36,720

- Question, do you have to refrigerate it after one

43

00:01:36,720 --> 00:01:37,560

for any like, what?

44

00:01:37,560 --> 00:01:39,280

- I would refrigerate it afterwards.

45

00:01:39,280 --> 00:01:40,120

- How long?

46

00:01:40,120 --> 00:01:42,720

- Oh no, no, no, no, you could serve it directly right out.

47

00:01:42,720 --> 00:01:43,560

- Oh, you can't, okay.

48

00:01:43,560 --> 00:01:45,880

- Okay, if you let it refrigerate for a couple of hours,

49

00:01:45,880 --> 00:01:48,160

yeah, the flavor is gonna get better of course.

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00:01:48,160 --> 00:01:50,000

But this is something you can serve right out.

51

00:01:50,000 --> 00:01:51,920

But if you wanna refrigerate it,

52

00:01:51,920 --> 00:01:53,640

out of refrigerate it for two, three hours,

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00:01:53,640 --> 00:01:55,960

let the flavor is merry and then come back.

54

00:01:55,960 --> 00:01:58,120

I don't necessarily know if I would always keep it overnight

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00:01:58,120 --> 00:02:00,120

just because I don't know what I made it last time,

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00:02:00,120 --> 00:02:01,280

it didn't last.

57

00:02:01,280 --> 00:02:06,280

So I don't know if the pumpkin is gonna wet the cool whip

58

00:02:06,280 --> 00:02:09,240

because it comes out to this really nice,

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00:02:09,240 --> 00:02:12,680

moosey texture and we can serve it with anything.

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00:02:12,680 --> 00:02:13,760

I do like to serve it with fruit,

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00:02:13,760 --> 00:02:17,040

but some people like it with different types of pound cake

62

00:02:17,040 --> 00:02:18,320

and if you're gonna serve the pound cake,

63

00:02:18,320 --> 00:02:21,720

the best kind of pound cake is a type of pound cake

64

00:02:21,720 --> 00:02:23,360

that you're gonna find in the freezer section

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00:02:23,360 --> 00:02:25,240

of your grocery store.

66

00:02:25,240 --> 00:02:27,840

And she makes the best pound cake for the freezers

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00:02:27,840 --> 00:02:30,440

and that's the one that you're going to use

68

00:02:30,440 --> 00:02:32,280

as the best pound cake to use for this.

69

00:02:32,280 --> 00:02:34,560

And that's it, Mari, but what I love about this,

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00:02:34,560 --> 00:02:37,040

it's just something quick and easy.

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00:02:37,040 --> 00:02:40,680

We gotta get together or you wanna do a project with your kids,

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00:02:40,680 --> 00:02:43,960

it's a really fun little, a tunnel suite.

73

00:02:43,960 --> 00:02:45,640

- You know, it might be cute to get the pound cake,

74

00:02:45,640 --> 00:02:49,040

cut it into like fingers, you know, like long sticks

75

00:02:49,040 --> 00:02:52,160

and then post them a little bit up in the oven

76

00:02:52,160 --> 00:02:53,960

and then that would be really yummy.

77

00:02:53,960 --> 00:02:56,040

You know what, this would be really good with two?

78

00:02:56,040 --> 00:02:56,880

- What?

79

00:02:56,880 --> 00:03:00,960

- You can make a, oh shoot, what's that,

80

00:03:00,960 --> 00:03:02,800

what's that layer dessert?

81

00:03:02,800 --> 00:03:03,720

- Parfait?

82

00:03:03,720 --> 00:03:04,720

- A parfait.

83

00:03:04,720 --> 00:03:08,680

Make a parfait with this, make like an abdominal parfait.

84

00:03:08,680 --> 00:03:11,160

Like you can get some pound cake,

85

00:03:11,160 --> 00:03:13,120

you can get some a tunnel fruit,

86

00:03:13,120 --> 00:03:16,680

like figs and things like that and you can layer it

87

00:03:16,680 --> 00:03:19,520

and make a parfait out of this.

88

00:03:19,520 --> 00:03:20,360

- That was really good.

89

00:03:20,360 --> 00:03:21,840

- How do you make a little fancy?

90

00:03:21,840 --> 00:03:22,960

- Boozy if you will.

91

00:03:22,960 --> 00:03:25,880

- A little bougie, exactly.

92

00:03:25,880 --> 00:03:27,440

Yeah, you could do that also with it.

93

00:03:27,440 --> 00:03:29,080

And so it's a, I don't know,

94

00:03:29,080 --> 00:03:32,320

I think it's really tasty and it's really simple.

95

00:03:32,320 --> 00:03:35,080

- Yes, which is like the center and the heart

96

00:03:35,080 --> 00:03:36,840

and soul of kitchen quickies.

97

00:03:36,840 --> 00:03:39,440

- Exactly, so make it up with your kids, sweet.

98

00:03:39,440 --> 00:03:40,520

We'll be fine. - We'll be fine.

99

00:03:40,520 --> 00:03:41,760

All right, thank you guys.

100


00:03:41,760 --> 00:03:44,320

Have a wonderful week and we'll be back soon.

Let's unlock your kitchen confidence!

Mariela & Eric

Lets Connect!

 Email:

FoodFAQPod@gmail.com

 Insta:

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