

Pumpkin Serniki

AccuChef v6.6 from SIVART Software

C:\Program Files\ACCUCHEF6\HCG-Phase3.RWZ - AccuChef v6.6 © 1996-2004 SIVART

Yield: 24 Servings

24 Ounce Cream Cheese, Room
-Temperature
3 Whole Eggs
2 Teaspoon Vanilla
1 Cups Sugar Substitute

1 Can Prepared Pumpkin (No Salt)
3/4 Teaspoon Nutmeg
3/4 Teaspoon Cinnamon
1/4 Teaspoon Ground Clove

Preheat oven to 300 degrees.

Add the sugar sub to the cream cheese and blend well. Add eggs one at a time, blending each time. Add vanilla, blend. Add canned Pumpkin and remaining ingredients and blend again. Fill a muffin pan with paper liners (you HAVE to use liners with this recipe) and fill each with about 2/3's of the batter. I have two muffin pans so I just make all 24 at the same time. Bake for 40 minutes. Cool and then chill.