

Item # 284050

Desc: Pumpkin Spice Pudding & Pie Filling

Nutrition Facts

Serving Size 3 tablespoons (dry) (27g)

Servings Per Container Varied

Amount Per Serving

Calories 100 Calories from Fat 0

% Daily Value*

Total Fat 0g 0 %

Saturated Fat 0g 0 %

Trans Fat 0g

Cholesterol 0mg 0 %

Sodium 380mg 16 %

Total Carbohydrate 25g 8 %

Dietary Fiber 0g 0 %

Sugars 21g

Protein 0g

Vitamin A 0% Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

284050 Pumpkin Spice Pudding & Pie Filling

Ing: Sugar, dextrose, food starch-modified, spices (cinnamon, ginger, nutmeg), tetrasodium pyrophosphate, disodium phosphate, mono & diglycerides (with propyl gallate and citric acid), artificial flavor, salt, lecithin, non-fat milk, maltodextrin, partially hydrogenated soybean oil, yellow 5 & 6, titanium dioxide, caramel color, red 40.

**Contains: Milk and Soy Ingredients.

**Packaged in a facility that also processes products containing: peanuts, tree nuts, soybeans, milk, egg, fish, crustaceans shellfish and wheat ingredients.

Product information/materials may change.

Refer to the package or call for updates.

Pumpkin Pie Pudding

2 cups cold whole milk

2/3 cup Pumpkin Spice Pudding Mix

Whisk the milk and pudding mix together for 2 minutes; pour into serving dishes and refrigerate for 1 hour. Serve.

No-Bake Pumpkin Pie

1 - 9" Graham or baked pastry shell (cooked)

1-1/2 cups cold whole milk

1-15oz. can solid pack pumpkin

(or 2 cups roasted, mashed pumpkin)

1 - 1/2 cup Pumpkin Spice Pudding & Pie Mix

Whisk the pumpkin and milk together until smooth; then add the pumpkin mix.

Mix for 2 minutes until very smooth; pour into pie shell, refrigerate for 1 hour, Serve

www.dutchvalleyfoods.com