

Warm Pumpkin-Mallow Dip

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cooking spray
2 cups white chocolate morsels, divided
2 tablespoons + 1-3/4 cup whole milk, divided
4 tablespoons unsalted butter, divided
2/3 cup brown sugar
1 tablespoon ground cinnamon
1 teaspoon Kosher salt
1 can (15 ounce) pumpkin puree'
2 large eggs (or 1/2 cup egg substitute)
1 teaspoon vanilla extract
3 cups miniature marshmallows, divided
1 package (8.78 ounce) European cookies (or graham crackers)

Preheat the oven to 425 degrees.

Coat a 13x9-inch baking dish with spray.

In a microwave-safe bowl, place one cup of morsels, two tablespoons of milk, and two tablespoons of butter. Microwave on HIGH for 1 to 1-1/2 minutes, stirring halfway, or until melted and blended.

In a large bowl, whisk the sugar, cinnamon, salt, pumpkin, eggs, vanilla and 1-1/2 cups of milk until blended. Whisk in the chocolate mixture until blended. Transfer to the baking dish.

Bake for 20 minutes.

In a second microwave-safe bowl, place one cup of marshmallows, and the remaining 1/4 cup of milk, one cup of morsels and two tablespoons of butter. Microwave on HIGH for 1 to 2 minutes, stirring every 30 seconds, or until melted and blended.

Reduce the oven to 350 degrees.

Drizzle the marshmallow mixture evenly over the top of the dip. Sprinkle with the remaining two cups of marshmallows.

Bake for 20 to 25 minutes or until the top is toasted and the center has only a slight jiggle.

Let stand for 30 minutes to cool.

Serve warm with cookies.

Per Serving (excluding unknown items): 1416 Calories; 62g Fat (38.8% calories from fat); 18g Protein; 203g Carbohydrate; 4g Dietary Fiber; 190mg Cholesterol; 2211mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Non-Fat Milk; 12 Fat; 10 1/2 Other Carbohydrates.