

Maple Whip

8 oz Philadelphia Cream Cheese

8 oz Cool Whip

4 oz Pure Maple Sugar Crumb

Directions: Mix all ingredients together with a mixer or by hand. Let stand a few minutes and mix again. Chill and serve as a dip with sliced fresh pears, apples, strawberries, or your favorite fruit. Maple Whip can also be served as a spread for crackers. A cracker with a mild flavor (e.g.: club crackers) allows the maple flavor to come through. For a big batch, just double the ingredients!

You can freeze and refreeze this recipe which makes it great to use when company walks in and you need something quick, easy, and interesting to serve!

(Do not use fat-free or lite cream cheese or cool whip as the recipe will not fluff up and will be flat looking and tasting.) You can add more Pure Maple Sugar Crumb for more maple flavor. I do not use pure maple syrup in this recipe because it will separate and again, will lose its fluff.

This recipe can be spread into a graham cracker crust, placed into the freezer to firm up, sliced, and quickly garnished with some maple crumb and/or fruit. Hurry Hill Maple Farm entered this Maple Whip recipe in the Pennsylvania Farm Show in 2010 and called it “Snowplow Pie!” and it took a Blue Ribbon!