Pumpkin Spice Hummus

- The Push-Up You Never Knew You Needed!

Forget basic hummus. This one's spicy, smooth, and bold enough to flirt with your taste buds. It's basically the lingerie drawer of dips—sweet, savory, and a little naughty. Serve it at your fall party and watch your guests fight over it like it's the last bra in their size on clearance.



Ingredients:

- 1 can (15 oz/398 mL) chickpeas the band: strong, supportive, and does all the heavy lifting.
- 1 cup pumpkin purée (not pie filling) the padding that keeps it plush.
- 2 tbsp tahini your underwire. Sturdy, but hidden.
- 2 tbsp maple syrup adds that sweet lift, like a secret push-up.
- 2 tbsp olive oil silky straps that keep it smooth.
- 2 tsp pumpkin pie spice your lace trim, there for the drama.
- ½ tsp cinnamon because sometimes cleavage needs extra definition.
- 1/4 tsp nutmeg subtle side support.
- Pinch of salt the sass.

Directions (strap in, babe)

- Throw everything into a food processor. Yes, everything. Chickpeas, pumpkin, tahini, syrup, oil, and spice—like stuffing all your boobs into one cup and hoping for the best.
- Blend until smooth and perky. If it's too stiff, loosen it up with a splash of water (the culinary equivalent of unclipping your bra after a long day).
- Taste-test. If it needs more sweetness, give it some lift. If it needs more spice, crank
 it up—like adding that extra hook on your band.
- Scoop into a bowl, swirl it like you're showing off curves, and bedazzle with toppings.
- Serve With (the matching set ♀)
- Pita chips everyday T-shirt bra.
- Apple slices sexy but practical (like a lacy sports bra).
- Toasted baguette the black lace number you save for "special occasions."
- Veggie sticks because you should own a nude bra, even if it's boring.