

## CREAM OF CARROT SOUP WITH A TOUCH OF MAPLE



Total Time  
**0 MIN.**

Serving Size  
**8 OZ / 250 ML**

Difficulty  
**EASY**

Add some richness and a hint of sweetness to Campbell's® Golden Autumn Carrot Soup by simply adding cream and a drizzle of maple syrup.

Yields  
**18**

### INSTRUCTIONS

1. Combine soup (1 tub) and water in a pot and heat to boiling\*\*\* (min. 180°F/80°C).
2. Reduce heat and simmer for 10 minutes.
3. Add the 35% cream and bring back to a boil.
4. Top 8 oz of soup with ½ tsp. of Maple Syrup drizzled lightly over the soup.