

# The Pumpkin Cookbook

630 Recipes



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# Made Me Love Pumpkin Cake

## Ingredients

### Cake:

2/3 cup milk  
3 drops apple cider vinegar  
1 cup white sugar  
2/3 cup packed brown sugar  
2/3 cup vegetable oil  
1/4 cup butter, melted  
1/2 teaspoon vanilla extract  
1 cup canned pumpkin puree  
2 cups all-purpose flour  
1/2 cup regular rolled oats  
1 1/4 teaspoons baking powder  
1 1/4 teaspoons baking soda  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/8 teaspoon ground cloves  
1/2 cup chopped walnuts

### Frosting:

1 (16 ounce) container cream  
cheese frosting  
1/4 teaspoon ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Pour the milk into a small bowl, and stir in the vinegar. Set aside.

Mix the flour together with rolled oats, baking powder, baking soda, cinnamon, nutmeg, and cloves in a bowl.

Beat the white sugar, brown sugar, vegetable oil, butter, milk mixture, and vanilla together in a mixing bowl until smooth and well blended. Add the pumpkin and beat again until smooth. Gradually stir in the flour mixture until evenly blended. Mix in the walnuts. Pour the batter into the prepared baking dish.

Bake in preheated oven until the top is golden brown and a toothpick inserted in the center comes out clean, about 45 minutes. Cool on a rack.

Meanwhile, mix the frosting with 1/4 teaspoon cinnamon in a bowl. When the cake is completely cool, spread over the top.



# Pumpkin Pie III

## Ingredients

1 recipe pastry for a 9 inch single crust pie  
1 (15 ounce) can pumpkin puree  
1 cup packed brown sugar  
1/2 teaspoon salt  
2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
2 tablespoons molasses  
3 eggs, beaten  
1 cup evaporated milk

## Directions

Mix together pumpkin, brown sugar, salt, cinnamon, ginger, and molasses. Blend in eggs and evaporated milk. Pour filling into pie shell.

Bake at 425 degrees F (220 degrees C) for 40 minutes, or until set.



# Pumpkin Pie Flan

## Ingredients

1/2 cup white sugar  
1 (14 ounce) can pumpkin pie filling  
1 (12 ounce) can evaporated milk  
1 (5 ounce) can sweetened condensed milk  
6 eggs  
1/2 cup white sugar  
1 teaspoon vanilla extract  
1 teaspoon allspice

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt 1/2 cup sugar in an aluminum loaf pan and heat over medium heat. Continue to cook until it caramelizes, being careful to not burn the sugar. Fill a large pot of water with about 1 inch of water and place over medium heat. Move the aluminum pan into the large pot and set into the water.

Combine the pumpkin pie filling, evaporated milk, condensed milk, eggs, 1/2 cup sugar, vanilla, and allspice in a blender, blend until smooth. Pour the mixture into the loaf pan.

Bake in preheated oven until a knife inserted in the center comes out clean, about 1 hour. Refrigerate for at least 3 hours, or overnight.

Run a knife along the edge of the loaf pan to loosen the flan. Invert the pan onto a serving plate and tap to release the dessert.



# Maple Walnut Pumpkin Pie

## Ingredients

1 (15 ounce) can pumpkin  
1 (14 ounce) can EAGLE BRAND®  
Sweetened Condensed Milk  
2 eggs  
1 teaspoon maple flavoring  
1/2 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/4 teaspoon ginger  
1/4 teaspoon nutmeg

### Walnut Topping:

1 (9 inch) Graham cracker pie  
crust or unbaked pie shell  
1/3 cup firmly packed brown  
sugar  
1/3 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
3 tablespoons butter  
1/2 cup chopped walnuts

## Directions

Preheat oven to 425 degrees F.

In large mixing bowl, combine pumpkin, sweetened condensed milk, eggs, cinnamon, maple flavoring, ginger, nutmeg and salt; mix well. Pour into pie shell.

Bake at 425 degrees F for 15 minutes. Reduce oven to 350 degrees F; continue baking 30 minutes.

In medium mixing bowl, combine brown sugar, flour and cinnamon; cut in butter until crumbly. Stir in nuts.

Remove pie from oven; top evenly with crumb mixture. Return to oven 10 minutes. Cool. Garnish as desired. Store covered in refrigerator.



# Pumpkin Oatmeal

## Ingredients

1 cup quick-cooking rolled oats  
3/4 cup milk, or as needed  
1/2 cup canned pumpkin puree  
1/4 teaspoon pumpkin pie spice  
1 teaspoon cinnamon sugar

## Directions

Mix together oats and milk in a microwave-safe bowl. Cook on high for 1 to 2 minutes, stirring once. Add more milk or oats to achieve the desired consistency, and cook for another 30 seconds. Stir in pumpkin puree, pumpkin pie spice, and cinnamon sugar. Heat through, and serve.



# Pumpkin Cake I

## Ingredients

2 1/2 cups pumpkin  
1 cup evaporated milk  
2 eggs  
1/2 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/2 teaspoon ground ginger  
1 (18.25 ounce) package yellow cake mix  
1/2 cup butter, melted  
1 cup pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, mix together the pumpkin, evaporated milk, eggs, sugar, cinnamon, nutmeg, cloves and ginger. Transfer to the baking dish. Sprinkle the cake mix over the pumpkin mixture. Drizzle with melted butter. Top with pecans.

Bake 50 minutes in the preheated oven.



# Harvest Pumpkin Tarts

## Ingredients

1 (14 ounce) can EAGLE BRAND®  
Sweetened Condensed Milk  
1 1/4 cups canned pumpkin puree  
2 tablespoons brown sugar  
1 egg  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
24 (3 inch) unbaked tart shells

## Directions

Preheat oven to 375 degrees F.

Whisk together EAGLE BRAND®, pumpkin, brown sugar, egg, cinnamon and nutmeg in medium bowl until smooth. Pour evenly into tart shells.

Bake for 18 minutes or until center is just set and pastry is golden.

Cool and garnish as desired. Stored leftovers covered in refrigerator.



# Pumpkin Soup the Easy Way

## Ingredients

- 1 tablespoon butter
- 1 cup chopped onion
- 2 teaspoons minced garlic
- 2 pounds cubed fully cooked ham
- 3 (29 ounce) cans pumpkin puree
- 1 (32 ounce) carton chicken broth
- 2/3 cup cream
- 1 teaspoon fresh thyme
- 1 teaspoon ground black pepper
- 1/2 teaspoon fresh rosemary

## Directions

Melt the butter in a skillet over medium heat. Cook the onion and garlic in the butter until soft.

Combine the onion, garlic, ham, pumpkin puree, chicken broth, cream, thyme, pepper, and rosemary in a slow cooker set to Low; cook 8 to 10 hours.



# Pumpkin Pie I

## Ingredients

3 eggs  
3/4 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1 (14 ounce) can sweetened condensed milk  
2/3 cup half-and-half  
1 (29 ounce) can pumpkin puree  
1 recipe pastry for a 9 inch single crust pie

## Directions

Brown the pie crusts ahead of time, and cool.

Mix together eggs, sugar, spices, sweetened condensed milk, half and half, and pumpkin; mix until lumps are gone. Do not overbeat.

Bake pies at 400 degrees F (205 degrees C) for 45 minutes. Let cool, and serve. Store leftovers in refrigerator.



# Thanksgiving Stuffed Pumpkin

## Ingredients

1/2 cup sliced almonds  
1 tablespoon butter  
1 onion, finely chopped  
2 eggs, lightly beaten  
1/2 cup mayonnaise  
1 (10.75 ounce) can condensed cream of mushroom soup  
2 (14 ounce) bags frozen chopped broccoli, thawed and drained  
salt and pepper to taste  
1 large sugar pumpkin, top removed, seeded  
3 cups shredded Cheddar cheese  
1 (16 ounce) package herb seasoned stuffing mix  
1/2 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the almonds in a skillet over medium heat, and cook 5 minutes, stirring constantly, until lightly toasted.

Melt 1 tablespoon butter in a skillet over medium heat, and saute the onion until tender.

In a bowl, mix the onion, eggs, mayonnaise, cream of mushroom soup, and broccoli. Season with salt and pepper. Scoop 1/3 of the mixture into the pumpkin. Layer with 1 cup cheese and 1/3 stuffing, and drizzle with 1/3 melted butter. Sprinkle with 1/3 toasted almonds. Repeat layers. Place pumpkin on a baking sheet.

Bake pumpkin 1 hour, or until filling is hot and bubbly. Cover pumpkin with aluminum foil if it begins to brown.



# Samhaine Pumpkin Bread

## Ingredients

1 3/4 cups all-purpose flour  
1 1/2 cups white sugar  
3/4 teaspoon salt  
1 teaspoon baking soda  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cloves  
1 (15 ounce) can canned pumpkin  
1/3 cup water  
2 eggs  
1 teaspoon vanilla extract  
1/4 cup vegetable oil  
1/2 cup chopped walnuts

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 loaf pans.

Stir the flour, sugar, salt, baking soda, cinnamon, nutmeg, allspice, and cloves together in a large bowl. Whisk together the pumpkin, water, eggs, vanilla, and vegetable oil together in a separate bowl. Gradually pour the wet mixture into the dry while whisking until everything is well mixed. Fold the walnuts into the batter. Divide the batter between the two prepared loaf pans.

Bake in the preheated oven until the top is golden and springs back when lightly pressed, 50 to 60 minutes. Allow to cool 20 minutes before removing from the pans.



# Pumpkin Spice Cake I

## Ingredients

- 1 1/4 cups shortening
- 2 eggs, beaten
- 1 cup packed brown sugar
- 1 1/4 cups white sugar
- 1 (15 ounce) can pumpkin puree
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 3 1/2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground ginger
- 1/2 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking soda, salt cinnamon, nutmeg, allspice and ginger. Set aside.

In a large bowl, cream together the shortening, eggs, brown sugar and white sugar until light and fluffy. Beat in the pumpkin puree. Beat in the flour mixture. Stir in the chopped pecans. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 65 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.



# Spicy Pumpkin Bread

## Ingredients

5 cups all-purpose flour  
3 cups sugar  
1 cup packed brown sugar  
1 tablespoon baking soda  
1 tablespoon ground cinnamon  
2 teaspoons ground nutmeg  
1 1/2 teaspoons ground cloves  
1 (29 ounce) can solid pack pumpkin  
1 cup vegetable oil  
4 eggs, lightly beaten  
1/2 teaspoon rum extract or vanilla extract  
2 cups coarsely chopped pecans

## Directions

In a large bowl, combine the flour, sugars, baking soda, cinnamon, nutmeg and cloves. In another bowl, combine the pumpkin, oil, eggs and extract; stir into the dry ingredients just until moistened. Fold in pecans.

Pour into three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 1-1/2 hours or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.



# Pumpkin Whoopie Pies

## Ingredients

1 cup shortening  
2 cups packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
3 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1 1/2 cups canned cooked pumpkin  
FILLING:  
1/4 cup all-purpose flour  
Dash salt  
3/4 cup milk  
1 cup shortening  
2 cups confectioners' sugar  
2 teaspoons vanilla extract

## Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder, baking soda, salt, cinnamon and ginger; add to creamed mixture alternately with pumpkin.

Drop by rounded tablespoonfuls 2 in. apart onto greased baking sheets; flatten slightly with the back of a spoon. Bake at 400 degrees F for 10-11 minutes. Remove to wire racks to cool.

For filling, combine the flour and salt in a saucepan. Gradually whisk in milk until smooth; cook and stir over medium heat for 5-7 minutes or until thickened. Cover and refrigerate until completely cooled.

In a mixing bowl, cream shortening, confectioners' sugar and vanilla. Add chilled milk mixture; beat for 7 minutes or until fluffy. Spread on the bottom of half of the cookies; top with remaining cookies. Store in the refrigerator.



# Maryland Pumpkin Seeds

## Ingredients

4 cups raw pumpkin seeds  
1/4 cup seafood seasoning, such  
as Old Bay, etc.  
vegetable oil cooking spray

## Directions

Preheat the oven to 300 degrees F (150 degrees C). Rinse pumpkin seeds in a colander. Spread out on paper towels and pat dry.

Coat a large baking sheet with cooking spray and spread the pumpkin seeds out in a single layer. Spray the tops of the seeds with additional cooking spray. Sprinkle the seafood seasoning evenly over the tops.

Bake for 30 minutes in the preheated oven, stirring occasionally, until dry and toasted. Cool for a few minutes before serving.



# Pumpkin Black Bean Soup

## Ingredients

3 (15 ounce) cans black beans,  
rinsed and drained  
1 (16 ounce) can diced tomatoes  
1/4 cup butter  
1 1/4 cups chopped onion  
4 cloves garlic, chopped  
1 teaspoon salt  
1/2 teaspoon ground black  
pepper  
4 cups beef broth  
1 (15 ounce) can pumpkin puree  
1/2 pound cubed cooked ham  
3 tablespoons sherry vinegar

## Directions

Pour 2 cans of the black beans into a food processor or blender, along with the can of tomatoes. Puree until smooth. Set aside.

Melt butter in a soup pot over medium heat. Add the onion and garlic, and season with salt and pepper. Cook and stir until the onion is softened. Stir in the bean puree, remaining can of beans, beef broth, pumpkin puree, and sherry vinegar. Mix until well blended, then simmer for about 25 minutes, or until thick enough to coat the back of a metal spoon. Stir in the ham, and heat through before serving.



# Soft Pumpkin Cookies

## Ingredients

1 cup white sugar  
1 tablespoon butter  
1 egg, beaten  
1 teaspoon vanilla extract  
1 cup pumpkin puree  
1/2 cup chopped walnuts  
2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream together sugar and butter. Add egg, vanilla, pumpkin and walnuts.

Stir in flour, baking powder and salt; mix well.

Drop by the tablespoon on cookie sheet and bake for 15 minutes.



# Whole-Grain Pie Crust with LIBBY'S® Famous

## Ingredients

### Crust:

3/4 cup whole-wheat flour  
1/2 cup old-fashioned oats, finely ground  
2 teaspoons granulated sugar  
1/2 teaspoon salt  
1/3 cup cold butter, cut into small pieces  
2 tablespoons very cold water, or as needed

### Filling:

3/4 cup granulated sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 large eggs  
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin  
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk  
Whipped cream or topping (optional)

## Directions

For Crust: Combine flour, ground oats, sugar and salt in medium bowl. Cut in butter with pastry blender or two knives until mixture is crumbly. Sprinkle with water; blend together with a fork until mixture holds together.

Shape dough into ball; place on lightly floured sheet of wax paper. Top with additional piece of wax paper; roll out dough to 1/8-inch thickness. Remove top sheet of wax paper and invert dough into 9-inch deep-dish (4-cup volume) pie plate; slowly peel away wax paper. Trim excess crust. Turn edge under; crimp as desired.

For Filling: Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Pour into pie shell.

Bake in preheated 425 F oven for 15 minutes. Reduce temperature to 350 degrees F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream or topping before serving.



# Pumpkin Chiffon Pie III

## Ingredients

1 1/3 cups quick-cooking oats  
1/3 cup brown sugar  
3/4 teaspoon ground cinnamon  
1/3 cup butter

1 (.25 ounce) package unflavored gelatin  
2/3 cup brown sugar  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground mace  
5 egg yolks, beaten  
3/4 cup milk  
1 cup pumpkin puree  
3 egg whites  
1/4 teaspoon cream of tartar  
1/3 cup white sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C.) In a large bowl, combine oats, 1/3 cup brown sugar, 3/4 teaspoon cinnamon and butter. Press into 9 inch pie plate. Place 8 inch pie plate on top and bake 8 minutes. Remove top plate and set aside to cool.

In a saucepan, combine gelatin, 2/3 cup brown sugar, salt, 1/2 teaspoon cinnamon, ginger and mace. Stir in egg yolks and milk. Bring to a boil and cook, stirring constantly, for 1 minute. Remove from heat and stir in pumpkin puree. Chill until firm.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add cream of tartar and 1/3 cup white sugar, continuing to beat until stiff peaks form. Fold into pumpkin mixture. Pour filling into pie crust. Chill in refrigerator until ready to serve.



# Pumpkin Impossible Pie

## Ingredients

2 eggs  
1 teaspoon salt  
1 1/2 cups pumpkin puree  
3/4 cup white sugar  
2 tablespoons butter, melted  
1/2 cup biscuit baking mix  
1 (12 fluid ounce) can evaporated milk  
1/2 cup water

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

Place eggs, salt, pumpkin, sugar, melted butter, baking mix, evaporated milk, and water in a blender. Mix on low speed for 2 minutes. Pour mixture into greased pie pan.

Bake in preheated oven for 45 to 50 minutes, until set in center.



# Pumpkin Fudge

## Ingredients

2 tablespoons butter  
2 1/2 cups white sugar  
2/3 cup evaporated milk  
1 cup white chocolate chips  
7 ounces marshmallow creme  
3/4 cup canned pumpkin  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract

## Directions

Line a 9x9 inch pan with aluminum foil, and set aside.

In a 3 quart saucepan, heat milk and sugar over medium heat. Bring to a boil, stirring occasionally with a wooden spoon.

Mix in pumpkin puree and cinnamon; bring back to a boil. Stir in marshmallow creme and butter. Bring to a rolling boil. Cook, stirring occasionally, for 18 minutes.

Remove from heat, and add white chocolate chips and vanilla. Stir until creamy and all chips are melted. Pour into prepared pan. Cool, remove from pan, and cut into squares. Store in a cool, dry place.



# Pumpkin Chip Loaf

## Ingredients

1/2 cup butter or margarine,  
softened  
1 cup sugar  
2 eggs  
1 cup canned pumpkin  
1 3/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 cup miniature semisweet  
chocolate chips  
1/2 cup chopped walnuts

## Directions

In a mixing bowl, cream butter and sugar. Add eggs and pumpkin; mix well. Combine the flour, baking soda, cinnamon, salt, nutmeg, ginger and cloves; gradually add to the creamed mixture. Stir in chips and walnuts; mix well.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.



# Baked Miniature Pumpkins

## Ingredients

1 small sugar pumpkin  
1 teaspoon brown sugar  
1/2 teaspoon butter  
2 pinches ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut off the top of the pumpkin and scrape out all the seeds. Place the butter or margarine and brown sugar inside the pumpkin and sprinkle with ground cinnamon. Put the pumpkin lid back on and place pumpkin in a baking pan with a little water in the bottom.

Bake at 350 degrees F (175 degrees C) for about 30 minutes or until tender. These can also be baked in the microwave on high for about 10 to 15 minutes.



# Pumpkin Spice Ring

## Ingredients

1 (18.25 ounce) package angel  
food cake mix  
1 cup pumpkin puree  
1/2 teaspoon pumpkin pie spice

## Directions

Combine pumpkin and pumpkin pie spice, and mix well. Set aside.

Mix cake as directed on package. Fold in pumpkin mixture. Pour into an ungreased tube pan.

Bake at 350 degrees F (175 degrees C) until lightly browned, using the box directions as a guide to cooking time.



# Libby's® Pumpkin Cranberry Bread

## Ingredients

3 cups all-purpose flour  
5 teaspoons pumpkin pie spice  
2 teaspoons baking soda  
1 1/2 teaspoons salt  
3 cups granulated sugar  
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin  
4 eggs  
1 cup vegetable oil  
1/2 cup orange juice  
1 cup fresh or frozen cranberries

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5-inch loaf pans.

Combine flour, pumpkin pie spice, baking soda and salt in large bowl. Combine sugar, pumpkin, eggs, vegetable oil and orange juice in large mixer bowl; beat until just blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into prepared loaf pans.

Bake for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes; remove to wire racks to cool completely.



# Baked Whole Pumpkin

## Ingredients

1 medium sugar pumpkin  
6 eggs  
2 cups heavy whipping cream  
1/2 cup packed brown sugar  
1 tablespoon molasses  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1 tablespoon butter

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Cut the lid off the pumpkin and remove the seeds.

Combine the eggs, whipping cream, brown sugar, molasses, nutmeg, cinnamon and ginger. Pour mixture into the pumpkin shell and top with the butter. Replace lid on pumpkin and place in a baking pan.

Bake for 1 to 1-1/2 hours or until mixture has set like a custard. Allow to cool and serve right from the pumpkin at the table, scraping some of the meat from the pumpkin wall with each serving.



# Impossible Pumpkin Pie

## Ingredients

2 eggs  
1 (12 ounce) can evaporated milk  
1 (15 ounce) can solid pack  
pumpkin  
3/4 cup sugar  
1/2 cup biscuit/baking mix  
2 tablespoons butter or margarine,  
melted  
2 1/2 teaspoons ground allspice  
2 teaspoons vanilla extract  
whipped topping

## Directions

In a blender, combine the eggs, milk, pumpkin, sugar, biscuit mix, butter, allspice and vanilla. Cover and process until smooth. Pour into a greased 9-in. pie plate (dish will be full).

Bake at 350 degrees F for 50-55 minutes or until a knife inserted near the center comes out clean. Serve with whipped topping if desired.



# Pumpkin Tart With Pecan Crust

## Ingredients

3/4 cup pecan halves  
3/4 cup rolled oats  
3/4 cup whole wheat pastry flour  
1/2 teaspoon ground cinnamon  
1 pinch salt  
1/4 cup vegetable oil  
3 tablespoons real maple syrup  
  
1 cup soy milk  
1/4 cup arrowroot powder  
1 (15 ounce) can pumpkin puree  
1/2 cup real maple syrup  
1 tablespoon grated fresh ginger  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon salt  
1/4 teaspoon freshly grated nutmeg  
1/8 teaspoon ground cloves

## Directions

Set rack in the middle of the oven, and preheat oven to 375 degrees F (190 degrees C). Lightly oil a 9 inch pie plate. Set aside.

Spread nuts over a baking pan. Toast for 7 to 10 minutes, or until the smell of nuts fills the kitchen. Set aside 16 pecan halves for garnish.

Combine oats, flour, remaining pecans, 1/2 teaspoon cinnamon, and a pinch of salt in a food processor bowl. Pulse until mixture becomes a coarse meal. Transfer to a mixing bowl. Whisk together oil and 3 tablespoons maple syrup, and mix into dry ingredients to form a soft dough. Press mixture into prepared pie plate. Crimp edges. Bake for 10 minutes, and set aside to cool.

Blend soymilk and arrowroot in the food processor until the arrowroot is completely dissolved and the mixture is smooth, about 15 seconds. Add pumpkin, 1/2 cup maple syrup, ginger, 1 1/2 teaspoons cinnamon, 1/2 teaspoon salt, nutmeg, and cloves; process until thoroughly blended. Pour filling into baked crust, and smooth the top with a spatula.

Bake for about 35 minutes, or until the crust is lightly browned and the outside inch of the filling is set. Don't worry if the center is still soft; it firms up as the pie cools. Transfer pie to a wire the rack. Gently press toasted pecan halves into hot filling in 2 concentric circles. Cool to room temperature, and then chill until set, about 3 hours. Serve chilled or at room temperature.



# Pumpkin Breakfast Casserole

## Ingredients

10 slices white bread, cubed  
1 (15 ounce) can pumpkin puree  
2/3 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 teaspoon vanilla extract  
1/8 teaspoon salt  
6 eggs, beaten  
1 cup milk  
1 (5 ounce) can evaporated milk  
1/2 cup chopped pecans  
(optional)

## Directions

Spray a 9x13-inch baking dish with cooking spray, and place the bread cubes into the dish. In a bowl, mix together the pumpkin puree, sugar, cinnamon, ginger, nutmeg, vanilla extract, salt, eggs, milk, evaporated milk, and pecans. Pour the pumpkin mixture over the bread cubes. Cover the dish with plastic wrap, and refrigerate overnight.

The next day, preheat oven to 350 degrees F (175 degrees C). Uncover and bake the casserole until the pumpkin mixture is set and a toothpick inserted into the center of the casserole comes out clean, about 45 minutes.



# Impossible Pumpkin Pie I

## Ingredients

2 cups pumpkin puree  
1 1/2 cups milk  
3/4 cup white sugar  
1/2 cup biscuit baking mix  
2 tablespoons butter, melted  
2 eggs, beaten  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1 teaspoon ground allspice  
2 teaspoons vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

In a medium mixing bowl, combine pumpkin, milk, sugar, baking mix, melted butter, eggs, allspice, cinnamon, cloves, and vanilla extract. Beat on medium speed 2 minutes, until mixture is smooth. Pour mixture into pan.

Bake in preheated oven for 50 to 55 minutes, until set in center. Allow to cool before serving.



# Pumpkin Cloverleaf Rolls

## Ingredients

1 (.25 ounce) package active dry yeast  
1/4 cup warm water (105 degrees to 115 degrees)  
10 teaspoons brown sugar, divided  
1 cup warm milk (110 to 115 degrees F)  
1 cup canned or cooked pumpkin  
6 tablespoons butter or margarine, melted  
4 1/2 teaspoons grated orange peel  
1 tablespoon salt  
4 1/4 cups all-purpose flour  
1 egg, beaten

## Directions

In a mixing bowl, dissolve yeast in warm water. Add 1 teaspoon brown sugar; let stand for 5 minutes. Add milk, pumpkin, butter, orange peel, salt and remaining sugar mix well. Add 2 cups flour. Beat on medium speed for 2 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; knead until smooth and elastic, about 1 minute. Divide into six portions. Divide each into 12 pieces. Shape each into a ball; place three balls in each greased muffin cup. Cover and let rise until doubled, about 30 minutes. Brush rolls with egg. Bake at 400 degrees F for 20-25 minutes or until browned. Remove from pans to wire racks to cool.



# Pumpkin Nut Muffins

## Ingredients

2 cups sifted all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
2 eggs  
1/3 cup buttermilk  
1/3 cup butter, melted  
1 tablespoon molasses  
1/2 teaspoon vanilla extract  
1 cup white sugar  
1 cup canned pumpkin  
1/2 cup chopped pecans

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease 24 muffin-pan cups, 2 1/4 inches in diameter.

Sift together the flour, baking soda, baking powder, cinnamon, nutmeg and ginger onto wax paper.

Beat together the eggs, buttermilk, melted butter, molasses, vanilla, sugar and pumpkin in a large bowl. Stir in the dry ingredients, all at once, just until moistened. Fold in the nuts. Spoon into the prepared muffin-pan cups, filling almost to the top.

Bake for 20 to 25 minutes or until a wooden pick inserted in the centers comes out clean. Remove the muffins from the cups and cool on wire racks. Serve warm.



# Low-Fat Pumpkin Pie

## Ingredients

1 (15 ounce) can solid pack pumpkin  
1 (14 ounce) can fat free sweetened condensed milk  
1/2 cup egg substitute  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1 (9 inch) unbaked pastry shell

## Directions

In a large mixing bowl, combine the first seven ingredients; beat just until smooth. Pour into pastry shell. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 25-30 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Store in the refrigerator.



# Pumpkin Squares

## Ingredients

4 eggs  
1 cup vegetable oil  
2 cups white sugar  
1 (15 ounce) can solid pack  
pumpkin puree  
2 cups all-purpose flour  
2 teaspoons ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 teaspoon baking soda  
2 teaspoons baking powder  
1/2 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, mix together the eggs, oil, sugar and pumpkin until smooth. Sift together the flour, cinnamon, cloves, ginger, nutmeg, baking soda, baking powder and salt. Stir into the pumpkin mixture.

Spread evenly into the prepared pan and bake for 25 to 30 minutes. The bars should spring back to the touch when done. Allow to cool before frosting.



# Harvest Pumpkin Soup

## Ingredients

2 small sugar pumpkin  
3 cups chicken stock  
3/4 cup heavy whipping cream  
1/4 teaspoon ground nutmeg  
1/2 teaspoon ground sage  
1 1/2 teaspoons salt  
4 tablespoons sour cream

## Directions

Preheat oven to 400 degrees F (205 degrees C). Cut pumpkins in half and scoop out seeds. Spray a cookie sheet with non-stick cooking spray. Place pumpkins, flesh side down on the cookie sheet and roast until soft to the touch, about 45 minutes. Remove pumpkins from oven and let cool. Once pumpkins are cool scrape flesh from skins into a food processor. Discard skins.

Add chicken stock to the pumpkin and puree. Pour soup into a large saucepan and bring to a simmer over medium heat. Stir in cream, nutmeg, sage and salt. Mix well and remove from heat. Serve garnished with a dollop of sour cream



# Chocolate Pumpkin Cake

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
1 (15 ounce) can pumpkin  
2 eggs  
2 tablespoons vegetable oil  
1 (16 ounce) container cream  
cheese frosting

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, mix the cake mix, pumpkin, eggs and oil for 3 minutes using a mixer on medium speed. Pour into the prepared pan and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool, then frost with cream cheese frosting.



# No-Fuss Pumpkin Cake

## Ingredients

1 (15 ounce) can solid pack pumpkin  
3 eggs  
1/3 cup sugar  
1/3 cup vegetable oil  
1 (18.25 ounce) package yellow cake mix  
1 tablespoon pumpkin pie spice  
1 (16 ounce) can vanilla frosting  
1 (3 ounce) package cream cheese, softened

## Directions

In a large mixing bowl, combine the pumpkin, eggs, sugar and oil; mix well. Add cake mix and pumpkin pie spice; beat for 2 minutes. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a mixing bowl, combine the frosting and cream cheese. Spread over cake. Store in the refrigerator.



# Pumpkin Mousse

## Ingredients

3 eggs  
1 cup milk  
3/4 cup honey  
1/2 cup water  
1 (.25 ounce) package unflavored gelatin  
1 1/2 cups pumpkin puree  
3 tablespoons white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon ground mace  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1 teaspoon vanilla extract  
2 tablespoons chopped crystallized ginger

## Directions

Pour the 1/2 cup of water or milk into a small bowl and sprinkle the gelatin over it to soften.

Separate the eggs, placing the whites in an electric mixer bowl and the yolks in a heat-proof bowl that holds at least 2 cups.

Combine the milk, honey and spices in a heavy bottomed saucepan and heat until the honey dissolves and the mixture is steaming hot. Add the softened gelatin with its liquid and stir until it is completely dissolved.

Pour most of the hot milk mixture into the egg yolks, whisking constantly, then pour this mixture back into the pot and continue heating until it thickens and almost boils. Stir in the pumpkin and keep stirring until there are no big bubbles when you stop stirring for a few seconds. Remove from the heat and whisk in the vanilla.

Beat the egg whites until frothy, then start adding the sugar gradually, beating until stiff peaks have formed. Fold a big spatula of the whites into the pumpkin custard, then fold in the remaining egg whites. Turn the mousse into a 6-cup metal mold that has been rinsed with cold water. Chill mousse overnight. To unmold, dip the mold in hot water for about 30 seconds then invert onto a serving platter. Alternatively, spoon the mousse into individual ramekins or wine glasses that have a tablespoon or two of chopped crystallized ginger and/or gingersnap crumbs in the bottom. Serve with whipped cream.



# Pumpkin Cheesecake Dessert

## Ingredients

3/4 cup finely chopped walnuts  
3/4 cup graham cracker crumbs  
1/4 cup sugar  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground cloves  
1/4 cup butter, melted

### FILLING:

2 (8 ounce) packages cream cheese, softened  
3/4 cup sugar  
2 eggs, lightly beaten  
1 cup canned pumpkin  
1/2 teaspoon ground cinnamon, divided  
2 tablespoons chopped walnuts

## Directions

In a small bowl, combine the walnuts, cracker crumbs, sugar and spices; stir in butter. Press onto the bottom of an ungreased 10-in. tart pan with a removable bottom.

For filling, in a large mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Add pumpkin and 1/4 teaspoon cinnamon; beat on low speed just until combined. Pour into crust; sprinkle with walnuts and remaining cinnamon. Place pan on a baking sheet.

Bake at 350 degrees F for 35-40 minutes or until center is almost set. Cool on a wire rack for 1-1/2 hours. Store in the refrigerator.



# Quick and Easy Pumpkin Mousse

## Ingredients

1 tablespoon butter  
24 marshmallows  
1/2 cup milk  
1/2 cup canned pumpkin  
1 teaspoon vanilla extract  
1 teaspoon pumpkin pie spice  
1/3 cup confectioners' sugar  
1 cup heavy cream

## Directions

Melt the butter in a large skillet. Stir in the marshmallows, milk, and pumpkin. Stir frequently until melted and smooth. Remove from heat; stir in vanilla and pumpkin pie spice. Cool completely, about 30 minutes.

Combine 1/3 cup confectioners' sugar and 1 cup heavy cream in a large bowl. Use an electric mixer to beat until stiff peaks form. Fold whipped cream into cooled pumpkin mixture. Pour mousse into ramekins or chocolate shells. Cover and refrigerate until firm, about 2 hours.



# Pumpkin Bread Ring

## Ingredients

1/4 cup butter (no substitutes),  
softened  
1 cup sugar  
1 cup packed brown sugar  
4 eggs  
1 (15 ounce) can solid pack  
pumpkin  
3 cups biscuit/baking mix  
2 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/4 teaspoon ground nutmeg  
1/4 cup milk  
GLAZE:  
1/3 cup butter  
2 cups confectioners' sugar  
1 1/2 teaspoons vanilla extract  
4 tablespoons water

## Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Add pumpkin; mix well. Combine the biscuit mix, cinnamon, ginger, cloves and nutmeg; add to the creamed mixture alternately with milk. Pour into a greased 10-in. fluted tube pan.

Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack.

For glaze, in a saucepan, cook and stir butter over medium heat for 6-7 minutes or until golden brown. Pour into a mixing bowl; beat in confectioners' sugar, vanilla and enough water to achieve drizzling consistency. Drizzle over cooled bread.



# Sugarless Pumpkin Pie

## Ingredients

1 (15 ounce) can pumpkin puree  
2 eggs  
1/3 cup artificial sweetener  
1/4 teaspoon salt  
2 1/2 teaspoons pumpkin pie  
spice  
1 1/2 cups water  
1/2 cup dry milk powder  
1/4 teaspoon freshly grated  
nutmeg  
1 (9 inch) pastry for a 9 inch single  
crust pie

## Directions

Combine pumpkin puree, eggs, sugar substitute, salt, pumpkin pie spice, water, and instant milk; mix until smooth and creamy. Pour filling into a unbaked pie shell. Grate nutmeg over filling.

Bake at 425 degrees F (220 degrees) for 13 to 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue to cook another 40 to 45 minutes.



# Gourmet Pumpkin Pie

## Ingredients

1 (9 inch) unbaked pie shell  
1/4 cup chopped pecans  
3 2/3 cups pumpkin puree  
1 egg  
14 ounces sweetened condensed milk  
1/2 cup packed brown sugar  
1/4 cup all-purpose flour  
1/4 cup chopped pecans  
1/4 cup butter  
1/2 teaspoon ground cinnamon

## Directions

Preheat oven to 375 degrees F (190 degrees C).

When making your favorite pastry for pie shells add 1/4 cup of the finely chopped pecans to the flour before mixing.

Blend the egg, pumpkin and condensed milk. Pour mixture into the unbaked pie shell.

Combine the brown sugar, flour, chopped pecans, butter and cinnamon with a fork until crumbly. Sprinkle streusel mixture on top of pumpkin mixture.

Bake at 375 degrees F (190 degrees C) for 50 to 55 minutes or until a knife inserted in near the center comes out clean. Let pie cool before serving.



# Pumpkin Puree

## Ingredients

1 sugar pumpkin

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Cut the pumpkin in half, stem to base. Remove seeds and pulp. Cover each half with foil.

Bake in the preheated oven, foil side up, 1 hour, or until tender.

Scrape pumpkin meat from shell halves and puree in a blender. Strain to remove any remaining stringy pieces. Store in the freezer in freezer safe bags.



# Pumpkin Custard with a Kick

## Ingredients

1/3 cup packed brown sugar  
1 teaspoon pumpkin pie spice  
1/4 teaspoon cayenne pepper  
1 teaspoon vanilla extract  
1/4 cup orange juice  
4 egg whites, lightly beaten  
1 (15 ounce) can pumpkin puree  
1 (12 fluid ounce) can fat-free  
evaporated milk  
whipped cream, to garnish  
(optional)

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Place 6 custard cups in a 9x13-inch baking dish. Bring a kettle of water to the boil.

Combine the brown sugar, pumpkin pie spice, cayenne pepper, vanilla extract, orange juice, and lightly beaten egg whites in a mixing bowl. Stir in the pumpkin and evaporated milk until well blended.

Carefully ladle the custard into each cup, dividing the mixture evenly. Pour boiling water around the cups to a depth of at least 1 inch. Bake the custards in the preheated oven until a knife inserted into the center of the custard comes out clean, about 45 minutes.

Carefully remove the pan from the oven; allow to cool. Remove the custard cups from the water bath and cool completely on a wire rack. Refrigerate before serving. Serve garnished with a tablespoon of real whipped cream, if desired.



# Pumpkin Soup

## Ingredients

1 2/3 pounds sugar pumpkin --  
peeled, seeded and cubed  
2 carrots, coarsely chopped  
2 onions, cut into wedges  
2 1/2 tablespoons vegetable oil  
1 large potato, sliced  
1 quart water  
3 cubes chicken bouillon,  
crumbled  
1 cup heavy cream  
1 1/4 tablespoons ground nutmeg  
1 teaspoon ground black pepper  
salt to taste

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Place pumpkin, carrots and onions in a baking dish or roasting pan. Drizzle with vegetable oil.

Bake in preheated oven 40 minutes, until soft but not blackened.

In a large pot over medium heat, bring water and bouillon to a boil. Cook potato in simmering water until soft, about 20 minutes.

Combine potato and water with roasted vegetables and puree in a blender or food processor or using an immersion blender until smooth. Return to pot over low heat, and stir in cream, nutmeg, pepper and salt. Heat gently; serve.



# Paul's Pumpkin Bars

## Ingredients

4 eggs  
1 2/3 cups white sugar  
1 cup vegetable oil  
1 (15 ounce) can pumpkin puree  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
2 teaspoons ground cinnamon  
1 teaspoon salt  
  
1 (3 ounce) package cream  
cheese, softened  
1/2 cup butter, softened  
1 teaspoon vanilla extract  
2 cups sifted confectioners' sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the eggs, sugar, oil, and pumpkin with an electric mixer until light and fluffy. Sift together the flour, baking powder, baking soda, cinnamon and salt. Stir into the pumpkin mixture until thoroughly combined.

Spread the batter evenly into an ungreased 10x15 inch jellyroll pan. Bake for 25 to 30 minutes in preheated oven. Cool before frosting.

To make the frosting, cream together the cream cheese and butter. Stir in vanilla. Add confectioners' sugar a little at a time, beating until mixture is smooth. Spread evenly on top of the cooled bars. Cut into squares.



# Taco Pumpkin Seeds

## Ingredients

1 cup seeds from freshly cut  
pumpkin, washed and dried  
2 tablespoons vegetable oil  
1 tablespoon taco seasoning mix  
1/4 teaspoon garlic salt

## Directions

In a skillet, saute pumpkin seeds in oil for 5 minutes or until lightly browned. Using a slotted spoon, transfer seeds to an ungreased 15-in. x 10-in. x 1-in. baking pan. Sprinkle with taco seasoning and garlic salt; stir to coat. Spread into a single layer. Bake at 325 degrees F for 15-20 minutes or until crisp. Remove to paper towels to cool completely. Store in an airtight container for up to 3 weeks.



# Libby's® Pumpkin Cheesecake

## Ingredients

1 1/2 cups graham cracker crumbs  
1/3 cup butter  
1/4 cup granulated sugar  
3 (8 ounce) packages cream cheese  
1 cup granulated sugar  
1/4 cup packed light brown sugar  
2 large eggs  
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin  
2/3 cup NESTLE® CARNATION® Evaporated Milk  
2 tablespoons cornstarch  
1 1/4 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1 (16 ounce) container sour cream  
1/3 cup granulated sugar  
1 teaspoon vanilla extract

## Directions

PREHEAT oven to 350 degrees F.

COMBINE graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom and 1 inch up side of ungreased 9-inch springform pan. Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

BEAT cream cheese, granulated sugar and brown sugar in large mixer bowl until fluffy. Beat in eggs, pumpkin and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust.

BAKE for 55 to 60 minutes or until edge is set but center still moves slightly.

COMBINE sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over surface of warm cheesecake. Bake for 5 minutes. Cool on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan.



# Pumpkin Cake II

## Ingredients

1 (18.25 ounce) package yellow cake mix  
3/4 cup white sugar  
1/2 cup vegetable oil  
1 cup pumpkin  
1/4 cup water  
1 teaspoon ground cinnamon  
4 eggs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan, or two 9 inch cake pans.

In a large bowl, mix together the yellow cake mix, sugar, vegetable oil, pumpkin, water, cinnamon and eggs. Beat until well blended. Transfer to the baking dish or cake pans.

Bake in the preheated oven 45 minutes.



# Pumpkin Bars III

## Ingredients

1 cup all-purpose flour  
1 teaspoon pumpkin pie spice  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 cup vegetable oil  
1 cup white sugar  
2 eggs  
1 cup solid pack pumpkin puree  
3/4 cup raisins  
  
1/2 cup sifted confectioners' sugar  
1 tablespoon real maple syrup

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a medium bowl, stir together the flour, pumpkin pie spice, baking powder, and baking soda; set aside. In a large bowl beat the eggs, oil and sugar together until smooth. Stir in the pumpkin, then the dry ingredients. Finally, stir in the raisins.

Pour the mixture into the prepared baking pan and spread evenly. Bake for 30 to 40 minutes in the preheated oven. Allow bars to cool before adding the glaze.

To make the glaze, stir together the confectioners' sugar with the maple syrup. If glaze is too thick to drizzle from a spoon, just add a little water. Drizzle over the cooled pumpkin bars before cutting. Individual bars can be decorated with a candy corn or candy pumpkin.



# Super Moist Pumpkin Bread

## Ingredients

1 cup chopped walnuts  
3 1/2 cups all-purpose flour  
2 cups packed dark brown sugar  
2/3 cup white sugar  
2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground nutmeg  
1 1/2 teaspoons ground cinnamon  
2 cups pumpkin puree  
1 cup vegetable oil  
2/3 cup coconut milk  
2/3 cup flaked coconut

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans.

Spread walnuts in a single layer on an ungreased baking sheet. Toast in the preheated oven for 8 to 10 minutes, or until lightly browned. Set aside to cool.

In a large bowl, stir together the flour, brown sugar, white sugar, baking soda, salt, nutmeg, and cinnamon. Add the pumpkin puree, oil, and coconut milk, and mix until all of the flour is absorbed. Fold in the flaked coconut and toasted walnuts. Divide the batter evenly between the prepared pans.

Bake for 1 hour and 15 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Remove from oven, and cover loaves tightly with foil. Allow to steam for 10 minutes. Remove foil, and turn out onto a cooling rack. Tent loosely with the foil, and allow to cool completely.



# Pecan Pumpkin Pie II

## Ingredients

1 (9 inch) pie shell  
1/2 cup white sugar  
1/4 teaspoon salt  
1/2 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1 cup solid pack pumpkin puree  
1 cup milk  
2 eggs  
1 egg yolk  
1 egg white  
1/2 cup chopped pecans

## Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, mix sugar, salt, cinnamon, nutmeg, cloves, and ginger. Add pumpkin, then blend in milk.

In a separate bowl, beat the 2 whole eggs and separated egg yolk until light. Stir into pumpkin mixture. Beat the remaining egg white until soft peaks form, then fold into pumpkin mixture.

Sprinkle 1/2 of the pecans onto the unbaked pie shell. Pour pumpkin mixture over these, then sprinkle remaining pecans on top. Bake in preheated oven for 15 minutes, then reduce heat to 400 degrees F (200 degrees C). Bake 20 more minutes, or until a knife inserted in center comes out clean. The filling will be slightly puffed, but will fall evenly upon cooling.



# Banana Pumpkin Bread

## Ingredients

2 ripe bananas, mashed  
2 eggs  
1/3 cup vegetable oil  
1 1/3 cups canned pumpkin puree  
1/2 cup honey  
1/2 cup white sugar  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 teaspoons pumpkin pie spice  
1 teaspoon ground cinnamon  
3/4 cup raisins (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 9x5 inch loaf pan.

In a large bowl, stir together the mashed banana, eggs, oil, pumpkin, honey and sugar. Combine the flour, baking powder, baking soda, salt, pie spice and cinnamon, stir into the banana mixture until just combined. Fold in the raisins and walnuts if desired. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before moving to a wire rack to cool completely.



# Pumpkin Surprise

## Ingredients

1 small pumpkin  
6 potatoes - peeled and cubed  
salt and pepper to taste  
garlic powder to taste  
2 pounds lean ground beef  
1 (15 ounce) can cream-style corn  
1 (15.25 ounce) can whole kernel corn

## Directions

Cut a 4 inch circle off the top of the pumpkin, including the stem; set aside to be used later as a lid. Remove seeds and stringy insides of pumpkin. Place pumpkin in a 9x13 inch baking dish. Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain, and mash. Season with salt, pepper and garlic powder; set aside.

In a skillet over medium heat, brown the ground beef until no pink shows; drain. Spoon the ground beef into the pumpkin. Pour in the creamed corn and whole kernel corn. Top with mashed potatoes. Cover with pumpkin lid. Pour 2 cups of water in the baking dish.

Bake in preheated oven for 50 to 60 minutes, or until pumpkin is tender and can be pierced with a fork.



# #1 Pumpkin Spice Cookies

## Ingredients

2 1/2 cups all-purpose flour  
1 cup rolled oats  
4 teaspoons baking powder  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1 teaspoon pumpkin pie spice  
1/2 teaspoon ground ginger  
1/4 teaspoon salt  
2 tablespoons butter  
1 1/3 cups light brown sugar  
2 eggs  
1 teaspoon vanilla extract  
1 (15 ounce) can pumpkin  
1/2 cup apple butter  
1 cup chopped walnuts

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 2 baking sheets.

Stir the flour, oats, baking powder, cinnamon, nutmeg, pumpkin pie spice, ginger, and salt in a bowl.

Beat the butter and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and allow it to blend into the mixture before adding the other along with the vanilla. Add the pumpkin and apple butter; continue beating. Mix in the flour mixture until just incorporated. Fold in the walnuts, mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto the prepared baking sheets.

Bake in the preheated oven until the edges are golden, about 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.



# Pumpkin Honey Pie

## Ingredients

3 eggs  
2 cups solid pack pumpkin puree  
3/4 cup honey  
1/2 cup milk  
1/4 cup heavy whipping cream  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon salt  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1 recipe pastry for a 9 inch single crust pie

## Directions

Beat eggs slightly in a large bowl. Blend in pumpkin, milk, cream, honey, spices, salt. Pour filling into pie shell. Cover edges of shell with strips of foil.

Bake at 400 degrees F (205 degrees C) for 35 minutes. Remove foil, and continue baking for 15 more minutes. An inserted knife should come out clean when done. Cool, and serve.



# Pumpkin Roll II

## Ingredients

3 eggs, beaten  
1 cup white sugar  
2/3 cup pumpkin puree  
1 tablespoon lemon juice  
2/3 cup self-rising flour  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1 teaspoon ground ginger  
  
1 cup confectioners' sugar  
1/4 cup butter, softened  
1 (8 ounce) package cream cheese  
1 teaspoon vanilla extract

## Directions

Preheat oven to 325 degrees F (165 degrees C). Butter or grease one 10x15 inch jelly roll pan.

In a mixing bowl, beat together the eggs, sugar, pumpkin and lemon juice.

Sift together the flour, cinnamon, nutmeg and ginger. Add to wet ingredients and mix well. Spread into pan and bake for 15 to 20 minutes. Remove from oven and allow to cool enough to handle.

Remove cake from pan and place on tea towel (cotton, not terry cloth). Roll up the cake by rolling a towel inside cake and place seam side down to cool.

Prepare the frosting by blending together the sugar, butter, cream cheese and vanilla.

Before completely cool, unroll cake and spread with cream cheese filling and roll up again without towel. Wrap with plastic wrap and refrigerate until ready to serve. Sprinkle with confectioners sugar and slice into 8 to 10 servings.



# World's Best Pumpkin Pie

## Ingredients

1 cup white sugar  
1/2 cup packed brown sugar  
1/4 teaspoon salt  
2 teaspoons ground cinnamon  
2 eggs  
1 (15 ounce) can pumpkin puree  
1 1/4 cups milk  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, stir together white sugar, brown sugar, salt, and cinnamon. When these ingredients are well mixed, stir in the eggs followed by the pumpkin and milk. Transfer mixture to the pie crust.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours, or until a toothpick inserted into the pie comes out clean. Cool before serving.



# Mincemeat/Pumpkin Chiffon Pie

## Ingredients

1 cup solid pack pumpkin puree  
1/2 cup packed brown sugar  
3/4 teaspoon ground cinnamon  
3/4 teaspoon ground nutmeg  
1/2 teaspoon salt  
3 eggs  
1/2 cup heavy whipping cream  
1 cup prepared mincemeat pie filling  
1 (9 inch) pie shell

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the pumpkin, brown sugar, cinnamon, nutmeg, and salt in a bowl, mixing well. Add the eggs and heavy cream. Beat until smooth using a rotary or electric mixer. Stir in the mincemeat and pour into the unbaked pie shell.

Bake at 425 degrees F (220 degrees C) for 35 minutes or until the filling is set. Cool slightly on a wire rack and serve warm.



# Pumpkin Spice Cake with Cinnamon Cream

## Ingredients

1 (15 ounce) can canned pumpkin puree  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1 teaspoon ground nutmeg  
1 (18.25 ounce) package yellow cake mix with pudding  
1/4 cup vegetable oil  
2 eggs  
1 teaspoon vanilla extract

1/2 cup butter, softened  
4 (3 ounce) packages cream cheese, softened  
2 cups confectioners' sugar  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Whisk together the pumpkin, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, mix together the cake mix and oil. Beat in the eggs, then fold in the pumpkin mixture. Stir in the vanilla.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make cream cheese frosting: Cream together the butter and cream cheese until light and fluffy. Beat in the confectioners' sugar, mixing until smooth. Stir in the cinnamon and vanilla. Spread frosting over cooled cake.



# Cranberry Pumpkin Muffins

## Ingredients

2 cups all-purpose flour  
3/4 cup brown sugar, packed  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground cloves  
1/8 teaspoon ground nutmeg  
1 cup canned unsweetened pumpkin puree  
2 eggs, lightly beaten  
1/2 cup butter, melted  
1/4 cup buttermilk  
2 teaspoons vanilla extract  
1 (8 ounce) package dried, sweetened cranberries

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease or place paper muffin cups in a 12 cup muffin tin.

Mix the flour, brown sugar, baking powder, baking soda, salt, cinnamon, ginger, cloves, and nutmeg together in a mixing bowl.

Beat the canned pumpkin, eggs, butter, buttermilk, and vanilla together in another large mixing bowl. Gradually beat in the flour mixture until well blended. Stir in the dried cranberries until evenly blended. Spoon batter into muffin tins about 3/4 full.

Bake in preheated oven until a toothpick inserted in the middle of a muffin comes out clean, 20 to 25 minutes. 3 minutes before turning out from pan. Serve warm or at room temperature.



# Cream Cheese Pumpkin Muffins

## Ingredients

1 (8 ounce) package cream cheese, softened

1 egg

1 tablespoon sugar

MUFFIN:

2 1/4 cups all-purpose flour

3 teaspoons pumpkin pie spice

1 teaspoon baking soda

1/2 teaspoon salt

2 eggs, lightly beaten

2 cups sugar

1 cup canned pumpkin

1/2 cup canola oil

24 pecan halves

## Directions

For the filling, in a small mixing bowl, beat the cream cheese, egg and sugar until smooth; set aside. In a large bowl, combine the flour, pumpkin pie spice, baking soda and salt. Beat the eggs, sugar, pumpkin and oil; stir into dry ingredients just until moistened.

Divide half of the batter among 24 greased or paper-lined muffin cups. Drop filling by teaspoonfuls over batter. Top with remaining batter. Place a pecan on each muffin if desired.

Bake at 350 degrees F for 20-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.



# Pumpkin Bread V

## Ingredients

2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon pumpkin pie spice  
1/4 teaspoon baking soda  
1/4 teaspoon ground cloves  
1 cup packed brown sugar  
1/3 cup butter flavored shortening  
2 eggs  
1 cup pumpkin puree  
1/4 cup milk  
1/2 cup raisins (optional)  
1/4 cup chopped walnuts (optional)

## Directions

In a mixing bowl combine flour, baking powder, salt, pumpkin pie spice, baking soda, and cloves.

In a separate bowl, cream together shortening and brown sugar. Mix in eggs, pumpkin, and milk. Stir flour mixture into wet mixture until just combined. Fold in raisins and walnuts if desired. Pour into a greased and floured 9 x 5 inch loaf pan.

Bake at 350 degrees F (175 degrees ) for 50 to 55 minutes.



# Pumpkin Bread Pudding with Caramel Rum Sauce

## Ingredients

2 eggs  
1 1/2 cups half-and-half  
1/4 cup white sugar  
1 teaspoon vanilla extract  
4 cups cubed pumpkin bread  
  
2/3 cup butterscotch caramel ice cream topping  
3 tablespoons heavy cream  
3 tablespoons dark rum

## Directions

Preheat oven to 325 degrees F (165 degrees C). Prepare a 9-inch pie pan with cooking spray.

Whisk together the eggs, half-and-half, sugar, and vanilla in a bowl. Arrange the cubed pumpkin bread in the pie pan. Pour the egg mixture over the bread cubes.

Bake in preheated oven until a knife inserted into the center of the dish comes out clean, 30 to 35 minutes.

Combine the caramel sauce, heavy cream, and rum in a medium microwave-safe bowl. Heat on High in microwave for 45 seconds; whisk. Drizzle sauce over bread pudding to serve.



# Pumpkin Cheesecake in a Gingersnap Crust

## Ingredients

1 1/2 cups gingersnap cookie crumbs  
3/4 cup ground hazelnuts  
3 tablespoons brown sugar  
6 tablespoons unsalted butter, melted  
  
3 (8 ounce) packages cream cheese, softened  
1 cup brown sugar  
1 1/2 cups canned solid pack pumpkin  
1/2 cup heavy cream  
1/3 cup maple syrup  
1 tablespoon vanilla extract  
3/4 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
4 eggs

## Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch springform pan.

Using a fork, combine gingersnaps, hazelnuts, 3 tablespoons brown sugar and melted butter. Press mixture onto the bottom and two inches up the sides of the pan to form the crust.

With an electric mixer, beat cream cheese and brown sugar until light and fluffy. Stir in the pumpkin. Mix in the cream, maple syrup, cinnamon, allspice and vanilla. Beat in the eggs, one at a time, mixing until smooth.

Pour batter into prepared crust. Bake in the preheated oven for 90 minutes, or until center of cheesecake is set. Allow to cool in pan for 30 minutes, then refrigerate overnight.



# Pumpkin Raisin Scones

## Ingredients

2 cups all-purpose flour  
2 cups whole wheat flour  
4 teaspoons baking powder  
1 1/4 teaspoons baking soda  
1/2 teaspoon ground ginger  
1/2 teaspoon allspice  
3 teaspoons ground cinnamon  
1/4 teaspoon ground cloves  
1 teaspoon salt  
1/4 cup butter, softened  
1/2 cup applesauce  
2 1/4 cups sugar  
2 eggs, beaten  
1 (15 ounce) can pumpkin  
1 cup finely chopped pecans  
2 cups golden raisins  
3 tablespoons sugar  
2 teaspoons ground cinnamon

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 2 baking sheets.

In a large bowl, stir together all-purpose and whole wheat flours, baking powder, and baking soda. Mix in ginger, allspice, cinnamon, cloves, and salt. Set aside.

In a separate large bowl, cream butter until fluffy. Mix in applesauce, then slowly stir in 2 1/4 cups sugar until well blended. Mix in the eggs and pumpkin. Gradually mix the dry ingredients into the wet ingredients. Then stir in pecans and raisins.

Drop by heaping tablespoonfuls onto cookie sheets, leaving 2 inches between scones. Flatten scones with the back of the spoon.

In a small bowl, stir together 3 tablespoons of sugar and cinnamon, and sprinkle on top of scones.

Bake in a preheated oven until golden brown, about 12 to 14 minutes. Remove, and let cool on cookie sheets 5 minutes before removing to wire racks to cool.



# Whole Wheat Pumpkin-Applesauce Muffins

## Ingredients

2 cups whole wheat flour  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1 teaspoon salt  
2 teaspoons pumpkin pie spice  
2/3 cup brown sugar, firmly packed  
1/3 cup white sugar  
1/4 cup canola oil  
1/2 cup applesauce  
1/2 cup canned pumpkin  
1/3 cup buttermilk  
2 eggs, slightly beaten  
1/4 cup golden raisins (optional)  
1/4 cup chopped pecans (optional)

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 12 muffin cups, or line the cups with paper muffin liners.

Whisk together the flour, baking powder, baking soda, salt, and pumpkin pie spice; set aside. Combine the brown sugar, white sugar, oil, applesauce, pumpkin, buttermilk, and beaten eggs and mix until well blended. Pour the pumpkin mixture into the dry ingredients and stir until combined. Fold in the raisins and pecans, if desired.

Divide the batter evenly in the prepared muffin pan. Bake in the preheated oven until the tops spring back when lightly pressed, 15 to 20 minutes, or until a toothpick inserted in the center comes out clean. Cool the muffin pan on a wire rack for 5 minutes before removing the muffins from the pan.



# Pumpkin Brownies

## Ingredients

3/4 cup all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
3/4 cup butter, melted  
1 1/2 cups white sugar  
2 teaspoons vanilla extract  
3 eggs  
1/4 cup cocoa powder  
1/2 cup semi-sweet chocolate chips  
1/2 cup pumpkin puree  
1/2 cup chopped walnuts  
3/4 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon ground nutmeg

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan. Stir the flour, baking powder, and salt together in a bowl.

In another bowl, stir together the melted butter, sugar, and vanilla extract; beat in the eggs one at a time with a spoon. Gradually add the flour mixture, and stir the batter until it's evenly moistened. Divide the batter in half in two separate bowls.

Into one bowl of batter, blend the cocoa powder and chocolate chips. In the second bowl of batter, stir in the pumpkin puree, walnuts, cinnamon, cloves, and nutmeg.

Spread 1/2 of the chocolate batter into the bottom of the prepared baking pan, and follow with 1/2 of the pumpkin batter. Repeat the layers, ending with a pumpkin layer, and drag a kitchen knife or small spatula gently through the layers in a swirling motion, to create a marbled appearance.

Bake in the preheated oven until the brownies begin to pull away from the sides of the pan, and a toothpick inserted into the center comes out clean, 40 to 45 minutes. Cool in the pan, cut into squares, and serve.



# Pumpkin Bread I

## Ingredients

3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoon salt  
1/2 teaspoon baking powder  
3 cups white sugar  
1 teaspoon ground cinnamon  
1 teaspoon pumpkin pie spice  
1 cup applesauce  
4 eggs  
1 (15 ounce) can pumpkin puree  
1/4 cup water  
1/2 cup chopped walnuts  
(optional)

## Directions

Grease three 7 1/2 x 3 1/2 inch loaf pans. Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl combine the flour, soda, salt, baking powder, sugar, cinnamon, and pumpkin pie spice. Stir well. Add applesauce, eggs, pumpkin, and water. Mix batter with mixer. Stir in nuts. Pour batter into prepared pans.

Bake for 50 to 60 minutes, until tester inserted in center comes out clean.



# Pumpkin Ravioli Bisque

## Ingredients

20 ounces cheese ravioli  
1 onion, chopped  
2 cloves garlic, minced  
1 teaspoon dried sage  
1 teaspoon dried thyme  
2 teaspoons cayenne pepper  
1 1/4 cups chicken broth  
1 (14 ounce) can pumpkin pie filling

## Directions

Bring a pot of lightly-salted water to a boil; cook the ravioli in the boiling water until tender, about 5 minutes; drain.

Prepare a skillet with cooking spray and place over medium heat. Cook the onion and garlic in the hot skillet until brown. Stir in the sage, thyme, cayenne pepper, chicken broth, and pumpkin pie filling; bring to a boil, reduce heat to medium-low and simmer 10 minutes. Ladle over drained ravioli to serve.



# Yummy Pumpkin Pie

## Ingredients

1 (9 inch) pie crust, baked  
1 (3 ounce) package egg custard mix  
1/4 cup packed brown sugar  
1 1/4 teaspoons pumpkin pie spice  
1 1/2 cups pumpkin puree  
1 2/3 cups sweetened condensed milk  
1 egg, beaten  
1 cup frozen whipped topping, thawed

## Directions

In a large saucepan, combine custard mix, brown sugar, and pumpkin pie spice. Mix well, then add pumpkin, condensed milk, and egg. Whisk mixture until smooth, then cook over medium heat, stirring constantly, until mixture comes to a boil. Boil and stir 1 minute.

Pour mixture into baked pastry shell and chill. Garnish with whipped topping before serving.



# Maple Pumpkin Cheesecake

## Ingredients

1 1/4 cups graham cracker crumbs  
1/4 cup sugar  
1/4 cup butter, melted  
FILLING:  
3 (8 ounce) packages cream cheese, softened  
1 (14 ounce) can sweetened condensed milk  
1 (15 ounce) can solid pack pumpkin  
3 egg, lightly beaten  
1/4 cup maple syrup  
1 1/2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
TOPPING:  
4 teaspoons cornstarch  
2 tablespoons water  
2 tablespoons butter  
1/2 cup maple syrup  
1/2 cup raisins  
1/2 cup coarsely chopped walnuts

## Directions

In a small bowl, combine the cracker crumbs and sugar; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside.

In a large mixing bowl, beat the cream cheese and milk until smooth. Beat in pumpkin. Add eggs; beat on low speed just until combined. Add syrup, cinnamon and nutmeg. Pour over crust.

Place pan on a baking sheet. Bake at 325 degrees F for 70-75 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of the pan to loosen. Cool 1 hour longer.

In a small bowl, combine the cornstarch and water until smooth. In a small saucepan, melt the butter; add syrup and cornstarch mixture.

Bring to a boil over medium-high heat, stirring constantly. Cook and stir for 1-2 minutes or until thickened. Remove from the heat; stir in raisins and walnuts. Cool to lukewarm. Spoon over cheesecake. Refrigerate overnight. Remove sides of pan.



# Frozen Pumpkin Pie

## Ingredients

1 1/2 cups crushed gingersnap cookies  
1 tablespoon white sugar  
1/4 cup butter, melted  
1 cup pumpkin puree  
1 cup white sugar  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
2 cups frozen whipped topping, thawed  
2 cups vanilla ice cream, softened

## Directions

Preheat oven to 300 degrees F (150 degrees C).

In a small bowl mix together 1 1/2 cups crushed gingersnaps and 1 tablespoon sugar. Stir in melted butter or margarine. Press mixture evenly into a 9 inch pie plate. Bake for 15 minutes. Allow to cool.

In a medium bowl, combine pumpkin, 1 cup sugar, salt, ginger, cinnamon, and nutmeg. Stir until thoroughly mixed. Fold in whipped topping.

Spread ice cream in an even layer in bottom of cooled gingersnap crust. Pour pumpkin mixture over ice cream. Freeze at least 2 hours before serving. Garnish with whipped topping and crushed gingersnaps if desired.



# Harvest Pumpkin Brownies

## Ingredients

1 (15 ounce) can solid pack pumpkin  
4 eggs  
3/4 cup vegetable oil  
2 teaspoons vanilla extract  
2 cups all-purpose flour  
2 cups sugar  
1 tablespoon pumpkin pie spice  
2 teaspoons ground cinnamon  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
FROSTING:  
6 tablespoons butter or margarine, softened  
1 (3 ounce) package cream cheese, softened  
1 teaspoon vanilla extract  
1 teaspoon milk  
1/8 teaspoon salt  
1 1/2 cups confectioners' sugar

## Directions

In a mixing bowl, beat pumpkin, eggs, oil and vanilla until well mixed. Combine dry ingredients; stir into pumpkin mixture and mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until brownies test done with a wooden pick. Cool.

In a small mixing bowl, beat the butter, cream cheese, vanilla, milk and salt until smooth. Add confectioners' sugar; mix well. Frost brownies. Store in the refrigerator.



# Pumpkin Tea Bread

## Ingredients

1/2 cup margarine  
1 1/2 cups white sugar  
2 eggs  
1 cup canned pumpkin  
1 tablespoon orange zest  
1/4 cup orange juice  
2 1/4 cups all-purpose flour  
1/2 teaspoon baking powder  
2 teaspoons baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/2 cup chopped walnuts  
1/2 cup chopped pitted dates

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

In a large bowl, cream together the butter, sugar, and 1 egg. Beat in second egg until smooth. Mix in pumpkin, orange rind and juice.

In another bowl, measure and stir together the flour, baking powder, baking soda, salt, cinnamon, cloves, nuts, and dates. Pour all at once into batter in mixing bowl. Stir only to moisten. Pour into the prepared loaf pan.

Bake for about 1 hour in the preheated oven, or until a toothpick inserted comes out clean. Cool in pan 10 minutes. Remove loaf from pan to rack. Cool and wrap.



# Pumpkin Cream Pie

## Ingredients

2 cups cold milk  
2 (3.5 ounce) packages instant vanilla pudding mix  
1 cup canned pumpkin  
1 teaspoon pumpkin pie spice  
1 cup frozen whipped topping, thawed  
1 (9 inch) pie crust, baked

## Directions

Combine milk, pie filling mix, pumpkin, spices, and whipped topping in a deep, narrow-bottom bowl. Beat at lowest speed of an electric mixer for about 1 minute. Pour filling into cooled pie shell.

Chill until set, about 3 hours.



# Gingersnap Pumpkin Pie

## Ingredients

1 3/4 cups gingersnap cookie crumbs  
2 1/2 tablespoons butter, melted  
2 tablespoons white sugar  
1 1/2 cups canned pumpkin  
3/4 cup packed brown sugar  
1 tablespoon cornstarch  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
2 eggs  
1 (12 fluid ounce) can evaporated milk

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine cookie crumbs, granulated sugar, and melted butter in a 9 inch pie pan. Press into sides. Bake for 5 minutes. Cool completely.

Combine pumpkin, brown sugar, cornstarch, cinnamon, nutmeg, salt, vanilla, eggs, and milk. Blend with wire whisk until combined.

Pour into crust. Bake at 325 degrees F (165 degrees C) for 1 hour. Let cool. Refrigerate to chill.



# Brandied Pumpkin Pie

## Ingredients

2 prepared, unbaked pie crust,  
thawed  
2 eggs, slightly beaten  
1 (15 ounce) can pumpkin  
1 (12 fluid ounce) can evaporated  
milk  
2/3 cup brown sugar  
1/4 cup brandy  
1/4 teaspoon salt  
2 tablespoons ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1/2 teaspoon ground nutmeg

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Whisk together the eggs, pumpkin, milk, brown sugar, brandy, salt, cinnamon, ginger, cloves, and nutmeg in a large bowl until smooth. Pour the mixture into the pie crusts. Cover the outside edge of each pie with aluminum foil.

Bake in preheated oven for 25 minutes; remove foil. Continue to bake until a knife inserted near the center of a pie comes out clean, about 25 minutes more.

Cool completely on a wire rack before serving. Store unused portion in refrigerator.



# Mom's Pumpkin Pie

## Ingredients

2 cups all-purpose flour, divided  
2 teaspoons sugar  
1/2 teaspoon salt  
6 tablespoons shortening  
6 tablespoons cold water

### FILLING:

1/2 cup egg substitute  
1 egg  
1 cup packed brown sugar  
1/2 cup sugar  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 (15 ounce) cans solid pack pumpkin  
2 cups fat-free evaporated milk  
2 cups reduced-fat whipped topping

## Directions

In a bowl, combine 1-1/2 cups flour, sugar and salt; cut in shortening until crumbly. In another bowl, whisk water and remaining flour until smooth; add to crumb mixture and toss until moistened. Divide pastry in half. Roll out each portion between two pieces of plastic wrap into an 11-in. circle. Freeze for 10 minutes.

Remove one sheet of plastic wrap from one pastry; transfer to a 9-in. pie plate coated with nonstick cooking spray. Remove the remaining plastic wrap. Trim edges of pastry and flute. Repeat with remaining pastry.

In a large mixing bowl, beat the egg substitute, egg, sugars, salt and spices until smooth. Mix in pumpkin. Gradually beat in milk. Pour into crusts. Bake at 375 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. Garnish with whipped topping.



# PHILADELPHIA Pumpkin Swirl Cheesecake

## Ingredients

18 PEEK FREANS Ginger Crisps, crushed  
1/4 cup finely chopped pecans  
1/4 cup butter, melted  
3 (250 g) packages PHILADELPHIA Brick Cream Cheese, softened  
3/4 cup sugar, divided  
1 teaspoon vanilla  
3 eggs  
1 cup canned pumpkin  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 dash ground cloves

## Directions

Heat oven to 350 degrees F. Combine cookie crumbs, pecans and butter. Press onto bottom of 9 inch springform pan.

Beat cream cheese, 1/2 cup of the sugar and vanilla with electric mixer until well blended. Add eggs, one at a time, mixing on low speed after each addition just until blended. Remove 1 cup plain batter; place in small bowl. Stir remaining 1/4 cup sugar, pumpkin and spices into remaining batter. Spoon pumpkin batter into crust; top with spoonfuls of reserved plain batter. Cut through batters with knife several times for marble effect.

Bake 45 minutes or until centre is almost set. Cool completely. Refrigerate 4 hours or overnight. Cut into 12 slices. Store leftover cheesecake in refrigerator.



# Pumpkin Swirl Bread

## Ingredients

1 (8 ounce) package cream cheese  
1/4 cup white sugar  
1 egg, beaten  
1 3/4 cups all-purpose flour  
1 1/2 cups white sugar  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1 cup pumpkin puree  
1/2 cup butter, melted  
1 egg, beaten  
1/3 cup water

## Directions

Blend cream cheese, 1/4 cup sugar, and 1 beaten egg. Set aside.

Combine flour, 1 1/2 cups white sugar, baking soda, salt, and spices. Set aside.

Combine pumpkin, butter or margarine, beaten egg, and water. Add flour mixture to pumpkin mixture, mixing just until moistened. Reserve 2 cups of the pumpkin batter. Pour the remaining batter into a greased and floured 9 x 5 inch loaf pan. Pour cream cheese mixture over pumpkin batter, and top with reserved pumpkin batter. Cut through batter several times with a knife for a swirl effect.

Bake at 350 degrees F (175 degrees C) for 70 minutes, or until tester comes out clean. Cool in the pan for 10 minutes, and then remove from pan to cool completely.



# Pumpkin Layer Cheesecake

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1/2 cup white sugar  
1/2 teaspoon vanilla extract  
2 eggs  
1/2 cup pumpkin puree  
1/2 teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
1/8 teaspoon ground nutmeg  
1 (9 inch) prepared graham cracker crust

## Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine cream cheese, sugar and vanilla. With an electric mixer, beat on medium speed until smooth. Blend in eggs. Reserve 1 cup of cream cheese mixture and set aside. Pour remaining mixture into pie crust.

Into the reserved cream cheese mixture, stir pumpkin puree, cinnamon, cloves and nutmeg. Pour over the top of the plain filling in the crust.

Bake in the preheated oven for 35 to 40 minutes, or until center of pie is almost set. Allow to cool, then refrigerate 4 hours or overnight.



# Baked Pumpkin Bread

## Ingredients

1 1/2 cups all-purpose flour  
1 1/4 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 cup solid pack pumpkin puree  
1 cup packed brown sugar  
1/2 cup buttermilk  
1 egg  
2 tablespoons butter, softened

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift the flour, baking soda, salt, cinnamon and nutmeg into a large bowl. Mix in the pumpkin, brown sugar, buttermilk, egg and butter until well blended. Pour into a 9x5 inch loaf pan and smooth the top.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center comes out clean.



# Pumpkin Pie Spice II

## Ingredients

1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/8 teaspoon ground cloves

## Directions

In a small bowl, mix together cinnamon, nutmeg, ginger and cloves.  
Store in an airtight container.



# Pumpkin Curry with Lentils and Apples

## Ingredients

- 1 cup red lentils
- 1 cup brown lentils
- 8 cups water
- 1/2 teaspoon turmeric
- 1 tablespoon canola oil
- 1 large onion, diced
- 2 tomatoes, cored and chopped
- 3 cloves garlic, minced
- 1 1/2 tablespoons curry powder, or to taste
- 2 teaspoons ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon ground cloves
- 2 cups peeled, cubed (1-inch), seeded pumpkin
- 2 potatoes, unpeeled and chopped
- 2 carrots, peeled and diced
- 2 cups packed fresh spinach, chopped
- 1 Granny Smith apple, unpeeled, cored and diced

## Directions

Place the red and brown lentils in a pan with the water and turmeric. Cook over medium-low heat until tender, about 45 minutes. Drain, reserving 2 1/2 cups of the cooking liquid.

Meanwhile, heat the canola oil in a large, deep pot over medium heat. Stir in the onion, and cook until tender and transparent, about 5 minutes. Stir in the tomatoes and garlic; cook 5 minutes more, stirring occasionally. Mix in the curry powder, cumin, salt, pepper, and cloves. Add the cooked lentils, reserved cooking liquid, pumpkin, potatoes, and carrots. Cover, and cook over medium-low heat until the vegetables are tender, 35 to 45 minutes. Stir in the spinach and apple. Cook until the pumpkin can be easily pierced with a fork, about 15 minutes more. Adjust seasonings to taste.



# Pumpkin Coffee Cake

## Ingredients

### TOPPING:

1/4 cup packed brown sugar  
1/4 cup sugar  
1/2 teaspoon ground cinnamon  
2 tablespoons cold butter or margarine  
1/2 cup chopped pecans

### CAKE:

1/2 cup butter or margarine, softened  
1 cup sugar  
2 eggs  
1 cup sour cream  
1/2 cup canned or cooked pumpkin  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon pumpkin pie spice  
1/4 teaspoon salt

## Directions

In a small bowl, combine sugars and cinnamon. Cut in the butter until mixture resembles coarse crumbs. Stir in pecans; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the sour cream, pumpkin and vanilla; mix well. Combine dry ingredients; add to creamed mixture alternately with sour cream mixture. Beat on low just until blended. Spread the batter into two greased and floured 8-in. round cake pans. Sprinkle with topping. Bake at 325 degrees F for 40-50 minutes or until a toothpick inserted near the center comes out clean.



# Pumpkin Pancakes with Nutmeg Whipped Cream

## Ingredients

### Pancakes

2 1/3 cups pancake mix (such as Bisquick®)  
2 1/2 tablespoons white sugar  
1/3 teaspoon ground cinnamon  
1/3 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
2 eggs  
1 1/4 cups milk  
1/3 cup canned pumpkin  
1/4 cup vegetable oil

### Nutmeg whipped cream

1 cup whipping cream  
2 tablespoons white sugar  
3/4 teaspoon vanilla extract  
1/2 teaspoon ground nutmeg

## Directions

Whisk together the pancake mix, white sugar, cinnamon, the 1/3 teaspoon nutmeg, and ginger; set aside. Beat together the eggs, milk, pumpkin, and vegetable oil. Combine the two mixtures, stirring just until all ingredients are moistened.

Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Bubbles will start to form in the pancakes. Cook until the edges of the pancakes start to look dry, and a bubble popped near the edge holds its shape. Flip the pancakes over, and continue cooking until the other side is golden brown. Repeat with remaining batter, adding more oil to the griddle if necessary. Stack the pancakes on a plate and keep warm until serving. For larger batches, keep pancakes warm in a single layer on a cooling rack positioned over a baking sheet in a 300 degrees F oven (150 degrees C).

Place whipping cream in a small, deep, chilled bowl. Add the 2 tablespoons sugar, vanilla, and nutmeg; beat using a mixer with chilled beaters on medium-high speed until soft peaks form.



# Frosted Pumpkin Muffins

## Ingredients

1 (16 ounce) package pound cake mix  
2 eggs  
1 cup canned pumpkin  
1/3 cup water  
2 teaspoons pumpkin pie spice  
1 teaspoon baking soda  
1 (16 ounce) container cream cheese frosting  
1/2 cup finely chopped pecans

## Directions

In a mixing bowl, combine the cake mix, eggs, pumpkin, water, pumpkin pie spice and baking soda. Beat on medium speed for 3 minutes. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Frost cooled muffins. Sprinkle with pecans if desired. Store in the refrigerator.



# Pumpkin Sheet Cake

## Ingredients

1 (15 ounce) can solid pack pumpkin  
2 cups sugar  
1 cup vegetable oil  
4 eggs, lightly beaten  
2 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt

### FROSTING:

1 (3 ounce) package cream cheese, softened  
5 tablespoons butter or margarine, softened  
1 teaspoon vanilla extract  
1 3/4 cups confectioners' sugar  
3 teaspoons milk  
Chopped nuts

## Directions

In a mixing bowl, beat pumpkin, sugar and oil. Add eggs; mix well. Combine flour, baking soda, cinnamon and salt; add to pumpkin mixture and beat until well blended. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until cake tests done. Cool.

For frosting, beat the cream cheese, butter and vanilla in a mixing bowl until smooth. Gradually add sugar; mix well. Add milk until frosting reaches desired spreading consistency. Frost cake. Sprinkle with nuts.



# Spinach, Ricotta and Pumpkin Lasagna

## Ingredients

1 pound peeled and seeded pumpkin, cut into pieces  
1 tablespoon butter, softened  
1 teaspoon ground cinnamon  
sea salt and ground black pepper to taste

2 tablespoons butter  
2 tablespoons all-purpose flour  
1 cup milk  
2 bay leaves

1 tablespoon olive oil  
1 onion, thinly sliced  
1 fennel bulb, thinly sliced  
4 cloves garlic, minced  
1 (10 ounce) bag baby spinach  
1 (16 ounce) container low-fat ricotta cheese  
1 1/2 teaspoons ground nutmeg

1 tablespoon olive oil  
1/2 pound lean ground beef  
2 tablespoons tomato paste  
1 (14.25 ounce) can tomato puree  
12 dry lasagna noodles  
1/3 cup freshly grated Parmesan

## Directions

Fill a saucepan with 1/2 inch of water, then add pumpkin pieces. Bring to a boil over high heat, then reduce heat to medium-low, cover, and steam until the pumpkin is very tender, 10 to 15 minutes. Drain pumpkin, then mash with 1 tablespoon butter, cinnamon; salt and pepper to taste, then set aside.

Melt 2 tablespoons butter in a saucepan over medium heat. Whisk in flour and cook, stirring constantly, until the paste just begins to turn golden, about 2 minutes. Whisk in milk gradually so that no lumps form. Bring to a gentle boil. Add the bay leaves, and reduce heat to low or warm. Allow to gently cook for 10 to 15 minutes, stirring frequently, then remove from heat.

Heat 1 tablespoon olive oil in a large skillet over medium heat. Stir in onion, fennel, and garlic; cook until the onion has softened and turned translucent, about 5 minutes. Add spinach and cook until wilted. Scrape mixture into a large bowl, and mix well with ricotta cheese and nutmeg.

Using the same skillet, heat another 1 tablespoon olive oil over high heat. Brown ground beef in oil, mixing thoroughly to break into small pieces. Once browned, reduce heat to medium-low and pour off excess grease. Stir in tomato paste and tomato puree. Gently simmer until thickened, about 10 minutes.

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch lasagna dish.

Line the bottom of the lasagna dish with 4 noodles, do not overlap. Spread the ricotta mixture evenly over noodles, then sprinkle with 1/3 of the Parmesan cheese. Place another 4 noodles on top of the ricotta, then spread with evenly with the mashed pumpkin. Place the remaining 4 noodles on top of the pumpkin and top with the tomato sauce; sprinkle with another 1/3 of the Parmesan cheese. Stir the white sauce until smooth, then discard the bay leaves; pour the sauce over top of the lasagna. Sprinkle with remaining Parmesan cheese.

Place lasagna dish onto a foil-lined baking sheet (to catch any spills). Bake in preheated oven until the noodles have softened, and the white sauce has turned bubbly and golden brown, about 30 minutes.



# Addictive Pumpkin Muffins

## Ingredients

- 1 1/2 cups raisins
- 4 3/4 cups all-purpose flour
- 4 cups white sugar
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons nutmeg
- 1 1/2 teaspoons cinnamon
- 1 1/2 teaspoons ground cloves
- 6 eggs
- 1 (29 ounce) can pumpkin
- 1 cup unsweetened applesauce
- 1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 C). Grease three 12 cup muffin pans, or line with paper muffin liners. Soak raisins in hot water for ten minutes to plump, then drain.

In a large bowl, combine the flour, sugar, baking powder, baking soda, salt, nutmeg, cinnamon, and ground cloves. In a separate bowl, mix the eggs, pumpkin, and applesauce, until smooth. Add this mixture to the dry ingredients and stir thoroughly to make a smooth batter. Stir the raisins and walnuts into the batter. Spoon batter into the prepared muffin cups.

Bake for 30 to 35 minutes in the preheated oven, or until a toothpick inserted into the center comes out clean.



# Pumpkin Chocolate Chip Cookies I

## Ingredients

1/2 cup shortening  
1 1/2 cups white sugar  
1 egg  
1 cup canned pumpkin  
1 teaspoon vanilla extract  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
1/2 cup chopped walnuts  
(optional)  
1 cup semisweet chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the egg, then stir in the pumpkin and vanilla. Combine the flour, baking powder, baking soda, salt, nutmeg, and cinnamon; gradually mix into the creamed mixture. Stir in the walnuts and chocolate chips. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake for 15 minutes in the preheated oven, or until light brown. Cool on wire racks.



# Mini Pumpkin Butterscotch Muffins

## Ingredients

1 3/4 cups all-purpose flour  
1/2 cup brown sugar  
1/2 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 teaspoon baking soda  
1/4 teaspoon baking powder  
1/2 teaspoon salt  
2 eggs  
1/2 cup melted butter  
1 cup canned pumpkin  
1 (6 ounce) package butterscotch chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease mini-muffin pan with cooking spray.

Sift together the flour, brown sugar, white sugar, cinnamon, ginger, nutmeg, baking soda, baking powder, and salt into a large bowl. Whisk together the eggs, butter, and pumpkin in a separate bowl. Mix the flour mixture with the egg mixture. Stir in the butterscotch chips; pour into each cup of the muffin pan to about 3/4 full.

Bake in preheated oven until a toothpick inserted into the center of a muffin comes out clean, 10 to 12 minutes.



# Pumpkin Pie

## Ingredients

1 egg  
1 tablespoon all-purpose flour  
3/4 cup white sugar  
1/2 teaspoon salt  
1 1/2 cups pumpkin puree  
1 1/2 cups evaporated milk  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
2 tablespoons light corn syrup  
1 recipe pastry for a 9 inch single crust pie

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Add the sugar gradually to the pumpkin puree. Beat well and stir in the flour, salt and spices. Stir in the corn syrup and beat well. Stir in the slightly beaten egg, then slowly add the evaporated milk, mixing until well blended. Pour the batter into the unbaked pie shell.

Bake at 450 degrees F (230 degrees C) for 10 minutes then reduce the oven temperature to 325 degrees F (165 degrees F) and continue baking pie for an additional 30 minutes or until a knife inserted into the mixture comes out clean.



# No-Fuss Sweet Potato Pumpkin Mousse

## Ingredients

1 (15 ounce) can cut sweet potatoes in syrup, drained (1/4 cup syrup reserved)  
1 (15 ounce) can 100% pure pumpkin puree  
1/4 cup honey  
1/2 teaspoon pumpkin pie spice  
1/2 teaspoon ground cinnamon  
2 cups sweetened\* whipped cream or whipped dessert topping

## Directions

Puree sweet potatoes and reserved syrup in a food processor. Add pumpkin, honey, pie spice, and cinnamon, and process until blended and smooth. Scrape into a large bowl.

Fold in the whipped cream (don't over mix) and serve, or store mousse tightly covered in the refrigerator for up to 24 hours.



# Pumpkin Cookies V

## Ingredients

2 cups shortening  
2 cups white sugar  
2 cups canned pumpkin  
2 eggs  
2 teaspoons baking soda  
1 1/2 teaspoons ground cinnamon  
1 teaspoon salt  
4 cups all-purpose flour  
6 tablespoons butter  
8 tablespoons milk  
2 cups confectioners' sugar  
1 1/2 teaspoons vanilla extract  
1 cup packed brown sugar

## Directions

Cream shortening, white sugar and pumpkin. Add eggs and mix well. Sift together the baking soda, ground cinnamon, salt and flour. Add to pumpkin mixture and mix well.

Drop from spoon to cookie sheet. Bake 10 minutes at 350 degrees F (175 degrees C).

To Make Frosting: Cook butter, milk, and brown sugar until dissolved. Cool and add confectioners' sugar and vanilla. Spread over warm cookies.



# Delicious Pumpkin Bread

## Ingredients

5 eggs  
1 1/4 cups vegetable oil  
1 (15 ounce) can solid pack pumpkin  
2 cups all-purpose flour  
2 cups sugar  
2 (3 ounce) packages cook and serve vanilla pudding  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt

## Directions

In a mixing bowl, beat the eggs. Add oil and pumpkin; beat until smooth. Combine remaining ingredients; gradually beat into pumpkin mixture. Pour batter into five greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 325 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.



# Pumpkin Pie Martini

## Ingredients

1 graham cracker, crushed  
1 tablespoon honey  
1/3 cup milk  
2 tablespoons pumpkin puree  
3/4 (1.5 fluid ounce) jigger vanilla  
flavored vodka  
1/2 (1.5 fluid ounce) jigger creme  
de cacao  
1 pinch pumpkin pie spice  
1 cup crushed ice

## Directions

Place graham cracker crumbs in a shallow dish. Coat rim of martini glass with honey, and dip into graham cracker crumbs to coat.

Combine milk and pumpkin puree in a cocktail shaker, and shake to combine. Pour in vodka and creme de cacao, and add ice. Shake well, and then strain into prepared martini glass. Garnish with a sprinkle of pumpkin pie spice.



# Cranberry Pumpkin Muffins

## Ingredients

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon pumpkin pie spice  
1/2 teaspoon salt  
2 eggs  
2 cups sugar  
1 cup canned pumpkin  
1/2 cup vegetable oil  
1 cup fresh or frozen cranberries,  
chopped

## Directions

In a bowl, combine the first four ingredients. In a mixing bowl, beat the eggs and sugar; add the pumpkin and oil and mix well. Stir into the dry ingredients just until moistened. Fold in the cranberries. Fill foil-or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.



# Pumpkin Fluff Dip

## Ingredients

1 (16 ounce) container frozen  
whipped topping, thawed  
1 (5 ounce) package instant vanilla  
pudding mix  
1 (15 ounce) can solid pack  
pumpkin  
1 teaspoon pumpkin pie spice

## Directions

In a large bowl, mix together instant vanilla pudding mix, pumpkin and pumpkin pie spice. Fold in the thawed frozen whipped topping. Chill in the refrigerator until serving.



# Pumpkin Bavarian Cream Tart

## Ingredients

- 1 (15 ounce) can pumpkin puree
- 1 cup light cream
- 1/4 cup milk
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/4 cup white sugar
- 1/4 cup cold water
- 1 (.25 ounce) package unflavored gelatin
- 4 egg yolks
- 1/2 cup white sugar
- 1 teaspoon vanilla extract
- 3 tablespoons Scotch whiskey
- 1 cup heavy cream
- 1 (9 inch) baked pastry shell

## Directions

Combine the pumpkin, light cream, milk, ginger, nutmeg, cinnamon, cloves, salt, and 1/4 cup of the sugar in a blender. Blend until smooth.

Pour the cold water into a small bowl and sprinkle gelatin over to soften.

Combine the egg yolks and the remaining 1/2 cup of sugar in a large saucepan. Use a hand mixer to beat the yolks and sugar until they become thick and pale, about 5 minutes. Mix in the blended pumpkin puree and heat gently over low heat, stirring, just until the mixture is hot and small bubbles begin to form. Do not boil. Spoon pumpkin mixture into a large bowl and stir in the vanilla, whiskey, and gelatin mixture. Refrigerate the pumpkin mixture until it begins to set, about 20 minutes.

Use a hand mixer to whip the heavy cream in a large bowl. With a rubber spatula or wire whisk, fold 1/3 of the whipped cream into the cooled pumpkin mixture. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated. Add the remaining cream, folding just until incorporated.

Pour mixture into prepared pastry shell and chill until set, 2 or 3 hours. Garnish with additional whipped cream, if desired.



# Caramelized Spicy Pumpkin Seeds

## Ingredients

3 tablespoons white sugar  
1/4 teaspoon cumin  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1 pinch cayenne pepper  
2 cups raw whole pumpkin seeds,  
washed and dried  
cooking spray  
2 teaspoons salt, or to taste  
1 tablespoon olive oil  
2 tablespoons white sugar

## Directions

Preheat oven to 300 degrees F (150 degrees C). Line a baking sheet with parchment paper.

In a large bowl, stir together 3 tablespoons of sugar, the cumin, cinnamon, ginger, and cayenne pepper, and set aside.

Place the pumpkin seeds on the prepared baking sheet, spray them with cooking spray, and sprinkle with salt to taste. Bake the seeds in the preheated oven until lightly golden, 20 to 25 minutes.

Heat the oil in a large nonstick skillet over medium heat, and stir in the toasted pumpkin seeds along with 2 tablespoons of sugar. Cook and stir the seeds until the sugar forms a coating on the seeds, 2 to 3 minutes. Stir the caramelized seeds into the bowl of sugar-spice mixture, toss to coat, and let cool.



# Pumpkin Cake III

## Ingredients

3 cups all-purpose flour  
2 cups white sugar  
4 eggs  
1/2 teaspoon ground cinnamon  
2 teaspoons baking powder  
2 teaspoons baking soda  
1 cup vegetable oil  
2 cups pumpkin  
1 cup semisweet chocolate chips  
1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch tube cake pan.

In a medium bowl, mix together flour, sugar, eggs, cinnamon, baking powder, baking soda, vegetable oil and pumpkin. Stir in the chocolate chips and walnuts. Pour into tube cake pan.

Bake in the preheated oven 60 to 75 minutes, or until a toothpick inserted into the cake comes out clean.



# Spiced Pumpkin Seeds

## Ingredients

1 1/2 tablespoons margarine,  
melted  
1/2 teaspoon salt  
1/8 teaspoon garlic salt  
2 teaspoons Worcestershire sauce  
2 cups raw whole pumpkin seeds

## Directions

Preheat oven to 275 degrees F (135 degrees C).

Combine the margarine, salt, garlic salt, Worcestershire sauce and pumpkin seeds. Mix thoroughly and place in shallow baking dish.

Bake for 1 hour, stirring occasionally.



# Pumpkin Oat Bread

## Ingredients

2/3 cup vegetable oil  
4 eggs  
1 (15 ounce) can 100% pure pumpkin  
2/3 cup white sugar  
2/3 cup brown sugar  
2 teaspoons baking powder  
1 teaspoon salt  
1 tablespoon ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon ground nutmeg  
3 cups all-purpose flour  
1 3/4 cups old-fashioned rolled oats, divided

## Directions

Preheat an oven to 350 degrees F (175 degrees C), and lightly grease 2 loaf pans, 8 1/2x4 1/2-inch size.

Stir together the oil, eggs, and pumpkin in a large bowl. Stir in the white and brown sugar, baking powder, salt, cinnamon, cloves, and nutmeg, and stir to combine well. Beat in the flour and 1 1/2 cups of oats.

Pour the batter into the prepared loaf pans, and sprinkle the tops with the remaining 1/4 cup of oats. Press the oats lightly into the top of the batter.

Bake in the preheated oven until a toothpick inserted in the middle of a loaf comes out clean, 40 to 45 minutes. Let cool for 15 minutes before slicing.



# Pumpkin Pie (Wheat-Free, Egg-Free, and Dairy-

## Ingredients

### Crust:

1 1/2 cups gluten-free all purpose baking flour  
1 teaspoon salt  
1/2 cup vegetable oil  
2 tablespoons french vanilla soy creamer

### Pie Filling:

2 cups canned pumpkin  
1 cup french vanilla soy creamer  
3/4 cup brown sugar  
1/4 cup cornstarch  
1 tablespoon dark corn syrup  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/8 teaspoon ground cloves

## Directions

Preheat an oven to 425 degrees F (220 degrees C).

Stir together all purpose gluten-free flour and 1 teaspoon salt. In a separate bowl, whisk together the vegetable oil and soy creamer until creamy. Pour oil mixture into flour mixture, stir with fork until blended. Pat the crust into the bottom and sides of a 9-inch pie pan. Bake for 15 minutes in preheated oven. Remove and set aside.

Decrease oven to 350 degrees F (175 degrees C). Place pumpkin, soy creamer, brown sugar, cornstarch, corn syrup, cinnamon, ginger, nutmeg, salt, and cloves in a blender. Blend until combined. Pour into prebaked pie crust. Place foil around the edges of the pie crust and bake for 60 minutes or until a knife inserted 1 inch from crust comes out clean. Cool pie on counter for 2 hours then refrigerate overnight before serving.



# Pumpkin and Split Pea Soup

## Ingredients

1 pound yellow split peas  
1 onion, diced  
4 onions, thinly sliced  
4 tablespoons margarine  
6 cups chicken stock  
1 pound peeled, seeded and  
diced sugar pumpkin  
1 pound salt beef, fat removed  
and diced  
1 green chile pepper, chopped  
3 dashes aromatic bitters

## Directions

Rinse and pick over the yellow split peas and soak overnight in clear water.

Saute the onions in the butter in a large, heavy-bottomed saucepan. Add the soaked split peas, chicken stock, pumpkin, salt beef, chili pepper and bitters. Cover and simmer for 1 1/2 hours or until the peas are soft.

Allow the soup to cool and then puree in a blender. Adjust the seasoning and reheat and serve with a little nutmeg sprinkled on top.



# Pumpkin Sheet Cake

## Ingredients

1 (15 ounce) can canned pumpkin puree  
2 cups white sugar  
1 cup vegetable oil  
4 eggs  
2 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 (3 ounce) package cream cheese  
5 tablespoons butter, softened  
1 teaspoon vanilla extract  
1 3/4 cups confectioners' sugar  
3 teaspoons milk  
1 cup chopped walnuts

## Directions

In a mixing bowl, beat pumpkin, 2 cups white sugar, and oil. Add eggs, and mix well.

In another bowl, combine flour, baking soda, cinnamon and salt. Add these dry ingredients to the pumpkin mixture, and beat until well blended. Pour batter into a greased 15 x 10 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until cake tests done. Cool.

In a mixing bowl, beat the cream cheese, butter or margarine, and vanilla until smooth. Gradually add 1 3/4 cups confectioners' sugar, and mix well. Add milk until frosting reaches desired spreading consistency. Frost cake, and sprinkle with nuts.



# Pumpkin Seeds with Cinnamon and Salt

## Ingredients

4 cups pumpkin seeds  
1 teaspoon salt  
1/2 teaspoon ground cinnamon  
vegetable oil cooking spray

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Grease a cookie sheet and spread the seeds out in an even layer. Lightly sprinkle with salt and cinnamon.

Bake for about 5 minutes, then stir the seeds. Season with salt and cinnamon again. Continue baking, stirring occasionally, for about 20 minutes, or until seeds are toasted.



# Pumpkin Cookies with Penuche Frosting

## Ingredients

1 cup shortening  
1/2 cup packed brown sugar  
1/2 cup white sugar  
1 cup pumpkin puree  
1 egg  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 cup chopped walnuts  
  
3 tablespoons butter  
1/2 cup packed brown sugar  
1/4 cup milk  
2 cups confectioners' sugar

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together shortening, 1/2 cup brown sugar, and white sugar. Mix in pumpkin, egg, and vanilla. Sift together flour, baking soda, baking powder, cinnamon, and salt; mix into the creamed mixture. Stir in walnuts. Drop dough by heaping spoonfuls onto the prepared baking sheets.

Bake for 10 to 12 minutes in the preheated oven. Cool on wire racks.

In a small saucepan over medium heat, combine the 3 tablespoons butter and 1/2 cup brown sugar. Bring to a boil; cook and stir for 1 minute, or until slightly thickened. Cool slightly, then stir in the milk, and beat until smooth. Gradually stir in 2 cups confectioners' sugar until frosting has reached desired consistency. Spread on cooled cookies.



# Sara's Pumpkin Pie

## Ingredients

1 cup white sugar  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cloves  
1 1/2 cups pumpkin puree  
1 2/3 cups evaporated milk  
2 eggs  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the sugar, salt, cinnamon, nutmeg, ginger, allspice, cloves, pumpkin puree, evaporated milk and eggs; blending until smooth. Pour batter into the prepared unbaked pie shell.

Bake at 425 degrees F (220 degrees C) for 15 minutes then lower oven temperature to 350 degrees F (175 degrees C). Continue to bake for about another 40 minutes or until pie is firm.



# Pumpkin Hummus, Caramelized Onion and

## Ingredients

1/4 cup olive oil, or as needed  
2 pounds onions, thinly sliced  
3 tablespoons brown sugar  
1/3 cup balsamic vinegar  
1/2 pound bacon  
10 pieces lavash or other flatbread  
5 cups pumpkin hummus  
3 Granny Smith apples - peeled,  
cored and cut into matchsticks  
5 cups shredded fontina cheese

## Directions

Heat the olive oil in a large saucepan over medium heat. Add the onions; cook and stir until they turn soft and begin to turn golden brown, about 10 minutes. Stir in the brown sugar, and continue cooking and stirring until the onions are deep brown, about 10 minutes more. Pour in the balsamic vinegar, and simmer until the vinegar has reduced and become syrupy.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate then crumble and set aside.

Preheat an oven to 375 degrees F (190 degrees C).

To assemble the pizzas, spread each piece of lavash with 1/2 cup of pumpkin hummus and place onto a baking sheet. Sprinkle with about 1/4 cup of the caramelized onions. Top with some of the apple and crumbled bacon. Finally, sprinkle with 1/2 cup of fontina cheese.

Bake in the preheated oven until the pizza is hot and the cheese is bubbly and golden brown, about 10 minutes.



# Two Ingredient Pumpkin Cake

## Ingredients

1 (18.25 ounce) package spice cake mix  
1 (15 ounce) can pumpkin

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 9x13 inch baking pan.

In a large bowl, mix together the spice cake mix and canned pumpkin until well blended. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, or until a knife inserted into the center comes out clean. Cool and serve, or store in the refrigerator. This tastes even better the next day.



# Pumpkin French Toast

## Ingredients

4 eggs  
1/4 cup canned pumpkin puree  
1 teaspoon ground cinnamon  
1 pinch ground nutmeg  
8 slices whole wheat bread  
2 teaspoons butter

## Directions

Beat the eggs, pumpkin puree, cinnamon, and nutmeg together in a bowl. Dip the bread slices into the pumpkin mixture until coated on both sides.

Melt 1 teaspoon of butter in a large skillet over medium-high heat. Place 4 of the bread slices into the skillet and cook until browned on both sides, about 3 minutes per side. Repeat with the remaining bread and butter.



# Bachelor's Creamy Pumpkin Soup

## Ingredients

1 (10.75 ounce) can condensed cream of potato soup  
1 1/4 cups water  
1 (15 ounce) can pumpkin puree  
2 tablespoons butter  
1 cup cream  
1 teaspoon salt, or to taste  
1/4 teaspoon ground black pepper, or to taste  
1/2 teaspoon garlic powder, or to taste  
1/2 teaspoon ginger  
1 pinch paprika, for garnish  
1 cup seasoned croutons (optional)

## Directions

In a saucepan over medium heat, combine the cream of potato soup, water, pumpkin, butter, and cream. Season with salt, pepper, garlic powder, and ginger. Stir until blended, and bring to a simmer. Reduce heat to low, and simmer for 15 minutes.

Remove from heat, and pour into a tureen. Sprinkle the top with paprika, and top with seasoned croutons.



# Creamy Pumpkin Pie

## Ingredients

4 cups fresh pumpkin, cooked and mashed  
1 (14 ounce) can sweetened condensed milk  
2 eggs  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 (9 inch) deep dish pie crust

## Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a large bowl, combine pumpkin puree, sweetened condensed milk and eggs. Season with cinnamon, ginger, nutmeg and salt. Mix together with a wire whisk until thoroughly blended. Pour filling into pie crust.

Bake in preheated oven for 15 minutes. Reduce the heat to 350 degrees F (175 degrees C) and bake another 35 to 40 minutes or until a knife inserted comes out clean.



# Perfectly Simple Pumpkin Cheesecake

## Ingredients

6 tablespoons butter  
1/4 cup sugar  
8 whole graham crackers  
1 (15 ounce) can 100% pure pumpkin puree  
1 3/4 cups dark brown sugar  
1 teaspoon ground ginger  
1/2 teaspoon cinnamon  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground allspice  
4 large eggs  
1 1/2 pounds cream cheese, at room temperature  
1 (16 ounce) container sour cream  
1 teaspoon vanilla extract  
Optional garnish: Toasted or candied pecans (optional)

## Directions

Adjust oven rack to middle position and heat oven to 375 degrees.

Heat butter and sugar in a saucepan until butter melts. Meanwhile, line the bottom of a 9-by-13-inch baking pan with a 12-by-20-inch sheet of foil so it hangs over the long sides of the pan (you'll use this as a 'handle' to pull the cooked dessert from the pan). Arrange graham crackers over foil-lined pan bottom, cutting the final few with a knife so they'll fit snugly. Pour butter mixture over crackers; spread with knife to cover. Bake until butter-sugar mixture starts to harden, about 7 minutes. Remove from oven. Reduce temperature to 300 degrees.

As crust bakes, heat pumpkin, 1 1/4 cups brown sugar and spices in a medium pan over medium-high heat until mixture is sputtery hot. Process eggs on high speed in a blender. Transfer pumpkin to a pourable container. With blender running, slowly add pumpkin mixture; puree until smooth. Add cream cheese, one block at a time; puree until smooth. Pour mixture over crust; bake until set, about 35 minutes.

Meanwhile, mix sour cream, remaining 1/2 cup brown sugar and vanilla. Remove cheesecake from oven. Pour sour cream mixture evenly over top; carefully spread so top is completely covered. Return to oven. Bake to set topping, about 5 minutes longer. Cool to room temperature, then refrigerate (can be made up to 2 days ahead).

To serve, run a knife around the pan perimeter to loosen cake. Use foil handles to pull cake from pan. Cut into squares (up to 15) and garnish with optional pecans.



# Easy Pumpkin Cream Trifle

## Ingredients

1 (18.25 ounce) package spice cake mix  
1 (3.4 ounce) package instant vanilla pudding  
1 cup pumpkin puree  
1/2 cup water  
1/2 cup vegetable oil  
3 eggs  
2 teaspoons pumpkin pie spice  
2 cups cold milk  
2 (3.4 ounce) packages cheesecake flavor instant pudding and pie filling  
2 cups whipped topping  
1 cup chopped toasted pecans  
1 cup English toffee bits

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 baking dish.

Combine the cake mix, vanilla pudding mix, pumpkin, water, oil, eggs, and pie spice in a large mixing bowl; pour into the prepared dish.

Bake in the preheated oven for 45 to 50 minutes. Allow to cool to room temperature on a wire rack. Cut the cake into 1-inch cubes.

Whisk together the milk and cheesecake pudding mix. Allow to set, about 2 minutes. Fold the whipped topping into the pudding mixture.

Layer 1/3 of the cake cubes into the bottom of a large bowl; top with 1/3 of the cream mixture and sprinkle with 1/3 of the pecans and toffee bit. Repeat layering until all ingredients are used. Refrigerate 1 hour before serving.



# Pumpkin Pound Cake

## Ingredients

1 1/4 cups shortening  
1 1/4 cups sugar  
1 cup packed brown sugar  
4 eggs  
1 (15 ounce) can solid pack pumpkin  
3 cups all-purpose flour  
3 teaspoons ground cinnamon  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
1/2 teaspoon ground ginger  
1/2 cup chopped pecans  
SAUCE:  
1 cup sugar  
2 tablespoons cornstarch  
1 1/3 cups water  
3 tablespoons butter, cubed  
1/2 teaspoon rum extract

## Directions

In a large mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in pumpkin. Combine the flour, cinnamon, baking powder, baking soda, salt, nutmeg, allspice and ginger; add to the creamed mixture just until combined. Stir in pecans.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a sauce pan, combine sugar and cornstarch. Gradually stir in water. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from heat; stir in butter and extract. Serve warm with cake.



# Killer Pumpkin Pie

## Ingredients

### Crust:

1 1/2 cups all-purpose flour plus  
2 tablespoons all-purpose flour  
2 teaspoons white sugar  
1 teaspoon salt  
1/2 cup canola oil  
2 tablespoons rice milk

### Filling:

1/2 cup white sugar  
1/4 cup dark brown sugar  
2 teaspoons ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1 (15 ounce) can pumpkin puree  
2 tablespoons canola oil  
2 large eggs  
1 teaspoon vanilla  
1 1/4 cups rice milk

## Directions

Preheat an oven to 425 degrees F (220 degrees C).

Stir together the flour, sugar, and salt in a 9 inch pie pan, and make a well in the center. Pour the oil and rice milk into the well, then mix with a fork until a dough forms. Use your hands to press the mixture evenly into the bottom and sides of the pan. Crimp the edge of the crust.

Stir together the white sugar, brown sugar, cinnamon, salt, ginger, nutmeg, and cloves in a large bowl; set aside. Whisk together the pumpkin puree, oil, eggs, vanilla, and rice milk in a separate bowl until evenly blended. Add the pumpkin mixture to the dry ingredients and stir until fully blended. Pour into the prepared crust and place on a cookie sheet in the preheated oven.

Bake for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for 40 to 50 minutes or until a knife inserted near the center comes out clean. The center may still wiggle a little but will firm up out of the oven. Cool on a metal rack.



# Not Your Mother's Pumpkin Bread

## Ingredients

2 cups white sugar  
1 1/4 cups light brown sugar  
1 cup walnut oil  
1 (29 ounce) can pumpkin puree  
4 eggs  
4 2/3 cups all-purpose flour  
1 tablespoon baking soda  
1 1/2 teaspoons ground cinnamon  
1 1/2 teaspoons ground cloves  
1 1/2 teaspoons ground coriander  
1 1/2 teaspoons salt  
1/2 cup cream sherry  
1 1/2 cups chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease three 8x4 inch loaf pans.

In a large bowl, beat together white sugar, brown sugar and oil. Stir in the pumpkin. Mix in the eggs one at a time, beating well with each addition.

In a separate bowl, sift together flour, baking soda, cinnamon, cloves, coriander and salt. Stir dry ingredients into pumpkin mixture until smooth. Stir in cream sherry. Beat till thoroughly blended, 1 to 2 minutes. Fold in nuts. Spoon batter into 3 greased 8x4 inch loaf pans, filling no more than three quarters full.

Bake in preheated oven until a tester inserted into center of a loaf comes out clean, about 65 minutes. Let stand 5 minutes in pans before turn out onto wire racks to cool completely. Can be kept at room temp. for 4 days or frozen.



# Pumpkin Flax Quickbread

## Ingredients

2 tablespoons flax seed meal  
6 tablespoons water  
1 1/2 cups sugar  
1 cup canned pumpkin puree  
1/2 cup applesauce  
1 1/3 cups all-purpose flour  
1/3 cup whole wheat pastry flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
3/4 teaspoon salt  
1/2 teaspoon baking powder  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x5 inch loaf pan.

Whisk together flax seed meal and water. Mix in sugar, pumpkin and apple sauce.

In a large bowl, stir together all-purpose flour, whole wheat flour, baking soda, cinnamon, salt, baking powder, nutmeg, and cloves. Add flour mixture to pumpkin mixture; stir until smooth. Pour batter into prepared pan.

Bake in preheated oven for 65 to 70 minutes, until a toothpick inserted into center of the loaf comes out clean.



# Pumpkin Coconut Muffins with Chocolate Chips

## Ingredients

2 cups pumpkin puree  
4 egg, beaten  
3/4 cup canola oil  
3/4 cup applesauce  
3/4 cup turbinado sugar  
1 1/2 cups all-purpose flour  
1 1/2 cups whole-wheat pastry flour  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons baking powder  
3/4 cup flaked coconut  
3/4 cup chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour muffin pans or use paper liners.

Whisk together the pumpkin puree, eggs, oil, applesauce, and sugar in a bowl. Combine the all-purpose flour, pastry flour, baking soda, and baking powder in a separate bowl. Slowly add the flour mixture to the pumpkin mixture, whisking continually. Fold in the coconut and chocolate chips. Pour the resulting batter into the muffin pans.

Bake in preheated oven until a toothpick inserted in the center of a muffin comes out clean, 15 to 20 minutes. Allow to cool completely on a wire rack before serving, about 1 hour.



# Pumpkin Zucchini Bread

## Ingredients

- 3 eggs, lightly beaten
- 2 cups sugar
- 1 cup canned pumpkin
- 1 cup butter or margarine, melted
- 1 tablespoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 cup shredded zucchini
- 1 cup chopped walnuts

## Directions

In a mixing bowl, combine eggs and sugar. Add pumpkin, butter and vanilla. Combine dry ingredients; gradually add to pumpkin mixture and mix well. Stir in zucchini and nuts. Pour into two greased and floured 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 45-50 minutes or until breads test done. Cool in pans 10 minutes. Remove to a wire rack.



# Spiced Pumpkin Pie

## Ingredients

2 cups pumpkin  
1/2 cup egg substitute  
1/2 cup brown sugar  
1 tablespoon pumpkin pie spice  
12 fluid ounces nonfat evaporated milk  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the pumpkin, egg substitute, brown sugar, pumpkin pie spice and nonfat evaporated milk.

Pour the pumpkin mixture into the pie crust. Bake in the preheated oven 1 hour, or until a knife inserted in the middle comes out clean.



# Oats and Pumpkin Pinwheels

## Ingredients

1 1/2 cups all-purpose flour  
1 cup rolled oats  
1/4 teaspoon baking soda  
1 1/2 cups white sugar  
1/2 cup butter, softened  
2 egg whites  
1 cup canned pumpkin  
1/2 teaspoon pumpkin pie spice  
1/3 cup sesame seeds

## Directions

In small bowl, combine flour, oats and baking soda; set aside. In large mixing bowl, beat 1 cup sugar and butter or margarine until fluffy; mix in egg whites. Stir in dry ingredients. On waxed paper, press dough into 16 x 12 inch rectangle.

In small bowl, combine pumpkin, remaining 1/2 cup sugar and pumpkin pie spice; mix well. Spread mixture over dough to 1/2 inch of edge. Roll dough, beginning at the narrow end. Sprinkle sesame seeds over roll, pressing gently into dough. Wrap in waxed paper; freeze until firm or overnight.

Preheat oven to 400 degrees F (200 degrees C).

Spray cookie sheet with non-stick cooking spray. Cut frozen dough into 1/4 inch slices; place on cookie sheet. Bake 9 - 11 minutes or until golden brown. Remove to wire rack; cool completely.



# Chicken and Pumpkin Lasagna

## Ingredients

1 (14.5 ounce) can cream of pumpkin soup  
1 cup milk  
1 teaspoon vegetable oil  
1 pound boneless chicken, chopped  
1 (16 ounce) jar spaghetti sauce  
9 lasagna noodles  
1 1/2 cups shredded mozzarella cheese

## Directions

In a large bowl, combine milk and cream of pumpkin soup. Set aside.

Heat oil in a large saucepan over medium heat. Add chicken, and saute until done. Stir in Bolognese sauce; simmer for 15 minutes, stirring occasionally.

Spoon 1/3 meat sauce into a 2 quart casserole dish, cover with 3 uncooked noodles, and top with 1/3 soup mixture. Repeat twice. Sprinkle cheese over lasagna.

Bake in a preheated 400 degree F (200 degree C) oven for 35 minutes, or until hot and bubbly. Remove from oven, and let stand 15 minutes before serving.



# Freezer Pumpkin Pie

## Ingredients

1 cup ground pecans  
1/2 cup ground gingersnaps  
1/4 cup sugar  
1/4 cup butter or margarine,  
softened  
FILLING:  
1 cup canned or cooked pumpkin  
1/2 cup packed brown sugar  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1 quart vanilla ice cream, slightly  
softened

## Directions

In a bowl, combine the pecans, gingersnaps, sugar and butter; mix well. Press into a 9-in. pie pan; bake at 450 degrees F for 5 minutes. Cool completely.

In a mixing bowl, beat first six filling ingredients. Stir in ice cream and mix until well blended. Spoon into crust. Freeze until firm, at least 2-3 hours. Store in freezer.



# Pumpkin Chiffon Pie I

## Ingredients

3 egg yolks  
1/2 cup white sugar  
1 1/4 cups canned pumpkin  
1/2 cup milk  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 (.25 ounce) package unflavored gelatin  
1/4 cup cold water  
3 egg whites, stiffly beaten  
1/2 cup white sugar  
1 (9 inch) pie crust, baked

## Directions

Beat egg yolks. Add 1/2 cup sugar, then pumpkin, milk, salt and spices. Cook in double boiler until thick.

Soften gelatin in cold water, then stir into hot mixture.

Beat whites to soft peaks, and gradually pour in 1/2 cup sugar. Continue whipping to medium-stiff peaks. Fold into the pumpkin mixture. Pour into cooled pie shell and chill. ENJOY!



# Pumpkin Parfait

## Ingredients

1 cup pumpkin puree  
1 (1 ounce) package instant  
sugar-free vanilla pudding mix  
1 teaspoon pumpkin pie spice  
1 cup evaporated skim milk  
1 cup skim milk

## Directions

In a mixing bowl, combine the pumpkin puree, vanilla pudding mix, pumpkin pie spice, evaporated milk and skim milk. Blend together until smooth; place in parfait glasses and chill until set.



# Chocolate Chip Pumpkin Cookies

## Ingredients

4 cups all-purpose flour  
2 cups sugar  
2 teaspoons ground cinnamon  
2 teaspoons baking soda  
1 teaspoon salt  
1 (16 ounce) can solid pack pumpkin  
1 cup vegetable oil  
2 eggs  
2 tablespoons milk  
2 teaspoons vanilla extract  
2 cups semisweet chocolate chips  
1 cup chopped walnuts

## Directions

In a mixing bowl, combine flour, sugar, cinnamon, baking soda and salt. Add pumpkin, oil, eggs, milk and vanilla; beat on medium speed until well mixed. Stir in chocolate chips and nuts. Drop by tablespoonfuls onto greased baking sheets. Bake at 375 degrees F for 13-14 minutes or until edges just begin to brown. Cool for 2 minutes; remove to a wire rack to cool completely.



# Sausage Linguine with Ginger Pumpkin Sauce

## Ingredients

1 (12 ounce) package linguine pasta  
1 pound bulk sweet Italian sausage (or links with casings removed)  
1 onion, diced  
1 clove garlic, minced  
1 (15 ounce) can pumpkin puree  
2 tablespoons cream  
1 teaspoon ground ginger  
1 teaspoon salt  
1/2 teaspoon pepper

## Directions

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain well.

Combine the sausage, onion, and garlic in a saucepan over medium heat; cook until sausage is completely browned and onion is translucent, 5 to 7 minutes.

Stir together the pumpkin puree, cream, ginger, salt, and pepper in a saucepan over medium-low heat; add the sausage mixture and stir. Simmer until heated through, about 3 minutes. Toss with drained pasta to serve.



# Pumpkin Parfaits

## Ingredients

1 (7 ounce) jar marshmallow  
creme  
1 (8 ounce) package cream  
cheese, softened  
1 tablespoon orange juice  
concentrate, thawed  
1 (14 ounce) can pumpkin puree  
1/4 cup maple syrup  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1 tablespoon orange juice  
concentrate, thawed  
1/4 cup chopped toasted pecans  
1/4 cup crushed gingersnaps

## Directions

Combine the marshmallow creme, cream cheese, and 1 tablespoon orange juice concentrate in a large bowl; beat with an electric hand mixer until smooth. Stir together the pumpkin, syrup, cinnamon, nutmeg, and 1 tablespoon orange juice in a separate bowl. Fold 1/4 cup of the marshmallow creme mixture into the pumpkin mixture.

Beginning with the cream cheese mixture, layer 3 tablespoons of each mixture in each of four dessert cups. Chill in refrigerator for 2 hours. Top with pecans and gingersnaps before serving.



# Pumpkin Cranberry Bread

## Ingredients

2 1/4 cups all-purpose flour  
1 tablespoon pumpkin pie spice  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 eggs  
2 cups white sugar  
1 (15 ounce) can pumpkin puree  
1/2 cup vegetable oil  
1 cup dried cranberries  
1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 9x5 inch loaf pans (or 4 mini loaf pans).

In a mixing bowl, combine flour, pumpkin pie spice, baking powder and salt.

Combine eggs, sugar, pumpkin and oil in small mixing bowl, beat until just blended. Stir the wet mixture into the dry with a wooden spoon until batter is just moistened. Fold the cranberries and walnuts into the batter. Spoon the batter into the prepared loaf pans.

Bake in preheated oven for 50 to 60 minutes. (If using mini loaf pans, begin checking bread after 25 minutes.)



# Pumpkin Cheesecake

## Ingredients

### CRUST:

1 cup graham cracker crumbs  
1 tablespoon sugar  
4 tablespoons butter or margarine,  
melted

### FILLING:

2 (8 ounce) packages cream  
cheese, softened  
3/4 cup sugar  
1 (16 ounce) can pumpkin  
1 1/4 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
2 eggs

### TOPPING:

2 cups sour cream  
2 tablespoons sugar  
1 teaspoon vanilla extract  
12 pecan halves

## Directions

Combine crust ingredients. Press into bottom of a 9-in. springform pan; chill.

For filling, beat cream cheese and sugar in a large mixing bowl until well blended. Beat in pumpkin, spices and salt. Add eggs, one at a time, beating well after each. Pour into crust. Bake at 350 degrees F for 50 minutes.

Meanwhile, for topping, combine sour cream, sugar and vanilla. Spread over filling; return to the oven for 5 minutes. Cool on rack; chill overnight. Garnish each slice with a pecan half.



# Crispy Zucchini or Pumpkin Blossoms

## Ingredients

2/3 cup all-purpose flour  
1 teaspoon baking powder  
3 leaves fresh basil, minced  
2 tablespoons finely grated  
Parmesan cheese  
2 tablespoons cold water  
2 eggs, beaten  
3 cups oil for frying  
12 pumpkin or zucchini blossoms

## Directions

In a medium bowl, stir together the flour, baking powder, basil and Parmesan cheese. Mix in water and eggs until smooth.

Heat 1/2 inch of oil in a large heavy skillet over medium-high heat. When the oil is hot, dip blossoms in the batter to coat, and gently place a few at a time into the hot oil. Fry on each side until crisp and golden. Drain on paper towels.



# Pumpkin Wheat Honey Muffins

## Ingredients

1/2 cup raisins  
1 1/2 cups whole wheat flour  
1/2 cup packed brown sugar  
1 teaspoon pumpkin pie spice  
3/4 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs  
3/4 cup canned pumpkin puree  
1/2 cup vegetable oil  
1/2 cup honey  
1/2 cup chopped walnuts

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan, or line with paper liners. Place the raisins in a cup, and add enough hot water to cover. Let stand for a few minutes to plump.

In a large bowl, stir together the whole wheat flour, brown sugar, pumpkin pie spice, baking powder, baking soda and salt. Make a well in the center, and put in eggs, pumpkin, oil and honey. Mix just until the dry ingredients are absorbed. Drain excess water from raisins, and stir in along with the walnuts. Spoon into muffin cups so they are about 2/3 full.

Bake for 18 minutes in the preheated oven, or until the tops spring back when lightly touched. Cool in the pan before removing from cups.



# Pumpkin Mousse

## Ingredients

3 eggs  
1 cup milk  
3/4 cup honey  
1/2 cup milk  
1 (.25 ounce) package unflavored gelatin  
1 1/2 cups pumpkin puree  
3 tablespoons white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon ground mace  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1 teaspoon vanilla extract  
2 tablespoons chopped crystallized ginger

## Directions

Pour the 1/2 cup of water or milk into a small bowl and sprinkle the gelatin over it to soften.

Separate the eggs, placing the whites in an electric mixer bowl and the yolks in a heat-proof bowl that holds at least 2 cups.

Combine the milk, honey and spices in a heavy bottomed saucepan and heat until the honey dissolves and the mixture is steaming hot. Add the softened gelatin with its liquid and stir until it is completely dissolved.

Pour most of the hot milk mixture into the egg yolks, whisking constantly, then pour this mixture back into the pot and continue heating until it thickens and almost boils. Stir in the pumpkin and keep stirring until there are no big bubbles when you stop stirring for a few seconds. Remove from the heat and whisk in the vanilla.

Beat the egg whites until frothy, then start adding the sugar gradually, beating until stiff peaks have formed. Fold a big spatula of the whites into the pumpkin custard, then fold in the remaining egg whites. Turn the mousse into a 6-cup metal mold that has been rinsed with cold water. Chill mousse overnight. To unmold, dip the mold in hot water for about 30 seconds then invert onto a serving platter. Alternatively, spoon the mousse into individual ramekins or wine glasses that have a tablespoon or two of chopped crystallized ginger and/or gingersnap crumbs in the bottom. Serve with whipped cream.



# Kim's Virtuous Mini Pumpkin Muffins

## Ingredients

3 cups all-purpose flour  
1 1/4 cups white sugar  
4 teaspoons baking powder  
1 (15 ounce) can pumpkin puree  
4 egg whites  
1 cup milk  
1/2 cup applesauce  
1 1/2 teaspoons salt  
1 teaspoon ground nutmeg  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground allspice, or  
more to taste  
1/4 teaspoon ground ginger

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 48 mini-muffin cups or line with paper muffin liners.

Stir the flour, sugar, baking powder, pumpkin puree, egg whites, milk, applesauce, salt, nutmeg, cinnamon, allspice, and ginger together in a large bowl until everything is just moistened; pour into prepared muffin cups.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 15 minutes. Allow to cool completely on a wire rack before serving.



# Orange Pumpkin Gelatin

## Ingredients

1 cup boiling water  
1 (3 ounce) package orange-flavored gelatin  
1/4 cup brown sugar  
1 teaspoon ground cinnamon  
2 cups pumpkin puree  
2/3 cup cold water

## Directions

Stir together 1 cup boiling water and gelatin in a bowl. Whisk in the brown sugar and cinnamon until the brown sugar is dissolved. Add the pumpkin puree and cold water; stir until mixture is smooth. Cover and chill in refrigerator until set, about 2 hours.



# Ibby's Pumpkin Mushroom Stuffing

## Ingredients

6 cups cubed pumpkin bread  
1 cup chopped celery  
1 cup butter or margarine  
2 cups chopped red onion  
2 cups sliced crimini mushrooms  
2 tablespoons chopped fresh rosemary  
2 tablespoons chopped fresh tarragon  
2 tablespoons chopped fresh chives  
2 tablespoons chopped fresh parsley  
1 1/2 teaspoons salt  
1 teaspoon ground black pepper  
6 tablespoons chicken broth

## Directions

Spread bread cubes on a baking sheet, and let dry overnight. Alternatively, heat in a 250 degrees F (120 degrees C) oven until dry, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Butter a 2 quart baking dish.

Melt butter in a large skillet over medium heat. Saute celery and onions for about 10 minutes. Add mushrooms, and continue cooking for about 8 minutes, or until tender. Season with rosemary, tarragon, chives, parsley, salt, and pepper. Fold in bread cubes, and add enough broth to moisten. Transfer to prepared dish, and cover with foil.

Bake in preheated oven for 40 minutes. Remove cover, and bake for 10 minutes, or until top is crisp.



# Pumpkin Delight

## Ingredients

1 (3 ounce) package instant  
sugar-free vanilla pudding mix  
1 1/2 cups skim milk  
1 cup pumpkin puree  
1 teaspoon pumpkin pie spice  
1 1/2 cups lite frozen whipped  
topping  
1 (9 inch) low fat graham cracker  
pie crust

## Directions

In a mixing bowl, beat the pudding mix and milk until well blended. Blend in the pumpkin, pie spice and fold in whipped topping.

Spoon into pie shell and chill. Top with low-fat whipped topping for garnish. Sprinkle a little ginger on topping if desired.



# Pumpkin Pecan Pie I

## Ingredients

1 egg  
1 cup canned pumpkin  
1/3 cup white sugar  
1 teaspoon pumpkin pie spice  
2 eggs  
2/3 cup corn syrup  
1/2 cup white sugar  
3 tablespoons melted butter  
1/2 teaspoon vanilla extract  
1 cup pecan halves  
1 recipe pastry for a 9 inch single crust pie

## Directions

Stir together one egg, pumpkin, 1/3 cup sugar and spice. Spread over bottom of pie shell.

Combine 2 eggs, corn syrup, 1/2 cup sugar, butter and vanilla. Stir in nuts. Spoon over pumpkin mixture.

Bake at 350 degrees F (175 degrees C) for 50 minutes until filling is set.



# Marbled Pumpkin Cheesecake

## Ingredients

1 1/2 cups crushed gingersnap cookies  
1/2 cup finely chopped pecans  
1/3 cup butter, melted

2 (8 ounce) packages cream cheese, softened  
3/4 cup white sugar, divided  
1 teaspoon vanilla extract  
3 eggs  
1 cup canned pumpkin  
3/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

## Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix together the crushed gingersnap cookies, pecans, and butter. Press into the bottom, and about 1 inch up the sides of a 9 inch springform pan. Bake crust 10 minutes in the preheated oven. Set aside to cool.

In a medium bowl, mix together the cream cheese, 1/2 cup sugar, and vanilla just until smooth. Mix in eggs one at a time, blending well after each. Set aside 1 cup of the mixture. Blend 1/4 cup sugar, pumpkin, cinnamon, and nutmeg into the remaining mixture.

Spread the pumpkin flavored batter into the crust, and drop the plain batter by spoonfuls onto the top. Swirl with a knife to create a marbled effect.

Bake 55 minutes in the preheated oven, or until filling is set. Run a knife around the edge of the pan. Allow to cool before removing pan rim. Chill for at least 4 hours before serving.



# Pumpkin and Shrimp Soup

## Ingredients

1 small sugar pumpkin  
1/4 teaspoon celery salt  
1/2 teaspoon curry powder  
3 cups milk  
1 cup chicken broth  
salt and pepper to taste  
1/3 pound small shrimp - peeled and deveined  
1 whole (6 pound) pumpkin, for serving

## Directions

Clean out the cooking pumpkin; remove the skin and cut into 1/2 inch dice. Measure 3 cups of cut-up pumpkin.

In a saucepan, simmer the pumpkin, celery salt, curry powder, milk, and broth for about 30 minutes. Stir to keep the milk from burning. Season with salt and pepper.

If you are going to serve the soup in a pumpkin, boil 2 quarts of water. Cut the top off of the pumpkin and clean out carefully. Cut a notch in the top for the ladle to stick through. Pour the boiling water into the pumpkin and swish around and then pour into sink. Pour the soup into the pumpkin and serve with lemon wedges.

Add half the shrimp to the pumpkin mixture and process in a food processor or blender until smooth. Return to saucepan and simmer. Add the remaining whole shrimp and simmer for 5 more minutes.



# Roasted Pumpkin Seeds

## Ingredients

1 1/2 cups raw whole pumpkin seeds  
2 teaspoons butter, melted  
1 pinch salt

## Directions

Preheat oven to 300 degrees F (150 degrees C).

Toss seeds in a bowl with the melted butter and salt. Spread the seeds in a single layer on a baking sheet and bake for about 45 minutes or until golden brown; stir occasionally.



# Streusel Topped Pumpkin Pie by EAGLE BRAND®

## Ingredients

1 (15 ounce) can pumpkin  
1 (14 ounce) can EAGLE BRAND®  
Sweetened Condensed Milk  
1 large egg  
1 1/4 teaspoons ground  
cinnamon, divided  
1/2 teaspoon ground ginger  
1/2 teaspoon nutmeg  
1/2 teaspoon salt  
1 (6 ounce) graham cracker pie  
crust  
1/4 cup firmly packed brown  
sugar  
2 tablespoons Pillsbury BEST® All  
Purpose Flour  
2 tablespoons cold butter or  
margarine  
3/4 cup chopped walnuts

## Directions

Preheat oven to 425 degrees F. Whisk together pumpkin, sweetened condensed milk, egg, 3/4 teaspoon cinnamon, ginger, nutmeg and salt. Pour into crust.

Bake 15 minutes.

In small bowl combine brown sugar, flour and remaining 1/2 teaspoon cinnamon; cut in butter until crumbly. Stir in nuts. Remove crust from oven; reduce oven to 350 degrees F. Sprinkle streusel mixture over pie.

Bake 40 minutes or until set. Cool. Serve warm or at room temperature. Store leftovers covered in refrigerator.



# Pumpkin Cheese Swirled Pie

## Ingredients

1 (3 ounce) package cream cheese, softened  
1/4 cup light corn syrup  
1/2 teaspoon vanilla extract  
  
1 cup pumpkin  
2 eggs  
1/2 cup evaporated milk  
1/2 cup light corn syrup, divided  
1/4 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1/2 teaspoon salt  
1 (9 inch) unbaked deep dish pie crust

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, whip the cream cheese. Gradually mix in 1/4 cup light corn syrup and vanilla extract, blending until smooth.

In a medium bowl, mix the pumpkin, eggs, evaporated milk, remaining light corn syrup, sugar, cinnamon, nutmeg, cloves, ginger and salt. Beat the mixture until smooth.

Place pie crust on a medium baking sheet and fill with the pumpkin mixture. Drop the cream cheese by rounded tablespoonfuls onto the pumpkin mixture. Using a knife, swirl the mixtures, creating a marbled effect.

Bake 50 to 60 minutes in the preheated oven, or until a knife inserted in the middle comes out clean. Cool on a wire rack.



# Zucchini Bread, Pumpkin Style

## Ingredients

3 medium zucchini, cut into chunks  
4 3/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 1/2 teaspoons ground cinnamon  
1 1/2 teaspoons ground nutmeg  
1 1/2 cups vegetable oil  
6 eggs  
4 cups white sugar

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour 3 9x5 inch loaf pans, and set aside.

Place the zucchini chunks into a saucepan, and cover with water. Bring to a boil and cook until the zucchini are tender, about 5 minutes. Drain the zucchini, place them in a blender, and blend until they are pureed, about 2 minutes. Let the zucchini puree cool for about 10 minutes.

Mix the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves in a bowl, and stir to eliminate lumps.

Place the zucchini puree in a large bowl, and whisk in the oil, eggs, and sugar. Beat in the flour mixture to form a thick batter.

Divide the batter evenly among the prepared loaf pans, and bake in the preheated oven until the tops are lightly browned and the loaves spring back when gently pressed, 45 minutes to 1 hour. A toothpick inserted into the center should come out clean. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.



# Pumpkin Pecan Pie Squares

## Ingredients

1 cup all-purpose flour  
1/2 cup old-fashioned or instant oats  
1/2 cup packed brown sugar  
1/2 cup butter or margarine, softened  
3/4 cup granulated sugar  
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin  
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk  
2 large eggs  
2 1/4 teaspoons pumpkin pie spice  
1/2 cup pecans, chopped  
1/4 cup packed brown sugar  
Whipped cream

## Directions

Preheat oven to 350 degrees F.

Combine flour, oats, brown sugar and butter in small mixer bowl. Beat at low speed for 1 to 2 minutes or until crumbly. Press on bottom of ungreased 13 x 9-inch baking pan.

Bake for 15 minutes.

Combine granulated sugar, pumpkin, evaporated milk, eggs and pumpkin pie spice in large mixer bowl. Beat at medium speed for 1 to 2 minutes; pour over crust.

Bake for 20 minutes. Combine pecans and brown sugar in small bowl. Sprinkle pecan topping over filling. Continue baking for 15 to 25 minutes or until knife inserted in center comes out clean. Cool completely in pan on wire rack. Cut into bars. Top with whipped cream.



# Pumpkin Pudding I

## Ingredients

1 (15 ounce) can pumpkin puree  
2 eggs, beaten  
1 cup packed brown sugar  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
2 teaspoons ground cinnamon  
1 (12 fluid ounce) can evaporated milk  
1 (18.25 ounce) package yellow cake mix  
1/3 cup butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the pumpkin, eggs, brown sugar, salt, ginger, nutmeg, cinnamon and evaporated milk. Mix until smooth and pour into 9x13 inch baking dish.

Top the pumpkin mixture with yellow cake mix (dry), melt 1/3 cup margarine and drizzle over cake mix until covered. Bake for 30 to 35 minutes or until crust is golden brown. Allow to cool uncovered and serve.



# Pumpkin-Apple Salad

## Ingredients

3 tablespoons raisins  
2 tart apples, peeled and shredded  
1 cup shredded pumpkin  
2 teaspoons lemon juice  
salt and pepper to taste

## Directions

Place the raisins in a small dish and cover with hot water. Allow to stand for 30 minutes.

Once the raisins are plump, drain and place into a mixing bowl with the apple and pumpkin. Pour in the lemon juice and toss to coat. Season to taste with salt and pepper, and serve immediately.



# Pumpkin Sweet Potato Coconut Pie

## Ingredients

1 (15 ounce) can cut sweet potatoes in syrup, drained (1/4 cup syrup reserved)  
1 (15 ounce) can 100% pure pumpkin  
1/2 cup canned coconut milk  
1/3 cup light brown sugar  
3 large or extra-large eggs, divided  
2 tablespoons butter, melted  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground allspice  
1 prepared, refrigerated single-crust piecrust  
1 cup sweetened flaked coconut  
1/3 cup light corn syrup  
1/4 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F. Combine sweet potatoes, reserved syrup, coconut milk, pumpkin, brown sugar, melted butter, 2 eggs, cinnamon, ginger and allspice in the work bowl of a food processor. Process in pulses until completely smooth, about 1 minute. Line a pie plate with prepared crust and crimp the edges. Note that you will have to roll the crust to be about 1 inch bigger all around if using a 9 1/2-inch pie plate.

Fill crust with the filling and even the surface. Bake for 45 minutes. Meanwhile, mix the remaining egg, coconut, corn syrup and vanilla in a mixing bowl until well combined. Spread over the surface of the baked filling. Return to the oven and bake until golden brown, about 40 minutes, until knife inserted near center comes out clean. Cool for at least 1 hour before serving.



# Pecan Pumpkin Dessert

## Ingredients

2 (15 ounce) cans solid pack pumpkin  
1 (12 ounce) can evaporated milk  
1 cup sugar  
3 eggs  
1 teaspoon vanilla extract  
1 (18.25 ounce) package yellow cake mix  
1 cup butter, melted  
1 1/2 cups chopped pecans  
FROSTING:  
1 (8 ounce) package cream cheese, softened  
1 1/2 cups confectioners' sugar  
1 teaspoon vanilla extract  
1 (12 ounce) container frozen whipped topping, thawed

## Directions

Line a 13-in. x 9-in. x 2-in. baking pan with waxed paper and coat the paper with nonstick cooking spray; set aside.

In a large mixing bowl, combine the pumpkin, milk and sugar. Beat in eggs and vanilla. Pour into prepared pan. Sprinkle with dry cake mix and drizzle with butter. Sprinkle with pecans.

Bake at 350 degrees F for 1 hour or until golden brown. Cool completely in pan on a wire rack. Invert onto a large serving platter; carefully remove waxed paper.

In a large mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Fold in whipped topping. Frost dessert. Store in the refrigerator.



# Pumpkin Butter III

## Ingredients

1 3/4 cups solid pack pumpkin puree  
1 cup applesauce  
3/4 cup apple juice  
1/2 cup brown sugar  
1 teaspoon pumpkin pie spice

## Directions

In a medium saucepan over medium heat, mix solid pack pumpkin puree, applesauce, apple juice, brown sugar and pumpkin pie spice. Bring mixture to a boil. Reduce heat, and simmer approximately 1 1/2 hours. Transfer to sterile containers and chill in the refrigerator until serving.



# Pumpkin Cheesecake I

## Ingredients

2 (8 ounce) packages cream cheese  
3/4 cup white sugar  
1 (15 ounce) can pumpkin puree  
1 1/4 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
2 eggs  
1/4 teaspoon salt  
2 prepared 8 inch pastry shells

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together the cream cheese and the sugar, add the pumpkin and the spices. Beat in eggs one at a time. Add salt. Beat until creamy. Pour the batter evenly into the two pastry shells.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until the knife inserted in the center comes out clean. Let cool then top with whipped topping, if desired.



# Pumpkin Roll III

## Ingredients

3 eggs  
1 cup white sugar  
2/3 cup pumpkin puree  
1 teaspoon lemon juice  
3/4 cup all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1 teaspoon ground ginger  
1/2 teaspoon salt  
1 teaspoon baking powder  
  
1 1/2 cups confectioners' sugar  
8 ounces cream cheese, softened  
4 tablespoons butter, softened  
1/2 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour jelly roll pan. I use a 15x18 inch pan lined with waxed paper and then greased and floured.

Beat eggs with electric mixer for 2 1/2 minutes. Add sugar slowly while still beating. Beat for 3 1/2 minutes more. Fold in pumpkin and lemon juice.

Mix together the flour, cinnamon, nutmeg, ginger, salt and baking powder. Fold into batter. Spread batter onto prepared pan. Bake for 15-18 minutes. Remove from oven and allow to cool enough to handle.

Remove cake from pan and place on tea towel (cotton, not terry cloth). Roll up the cake by rolling towel inside cake and place seam side down to cool.

Prepare the frosting by blending together the sugar, cream cheese, butter and vanilla.

When completely cooled, unroll cake and spread with cream cheese filling and roll up again without towel. Wrap with plastic wrap. Refrigerate until ready to serve. Sprinkle with confectioners sugar and slice into 12-15 servings.



# Pumpkin Pecan Pancakes

## Ingredients

1 1/2 cups whole wheat pastry flour  
1/2 cup multigrain hot cereal (uncooked)  
1 1/2 teaspoons baking powder  
2 eggs  
1 cup milk  
3/4 cup pureed pumpkin  
3/4 cup plain yogurt  
2 teaspoons vanilla extract  
1/3 cup white sugar  
1/2 teaspoon salt  
3/4 cup finely chopped pecans

## Directions

In a bowl, combine whole wheat pastry flour, multigrain hot cereal, and baking powder.

In a second bowl, beat eggs and combine with milk, pumpkin, yogurt, vanilla extract, sugar and salt. Add wet ingredients to dry, being careful not to overmix the batter. Fold in pecans.

Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Bubbles will start to form in the pancakes. Cook until the edges of the pancakes start to look dry, and a bubble popped near the edge holds its shape. Flip the pancakes over, and continue cooking until the other side is golden brown. Repeat with remaining batter, adding more oil to the griddle if necessary. Stack the pancakes on a plate and keep warm until serving. For larger batches, keep pancakes warm in a single layer on a cooling rack positioned over a baking sheet in a 300 degrees F oven (150 degrees C).



# Pumpkin Roll

## Ingredients

3 eggs  
1 cup white sugar  
2/3 cup solid pack pumpkin puree  
1 teaspoon lemon juice  
3/4 cup all-purpose flour  
2 teaspoons ground cinnamon  
1/2 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon ground ginger  
1 cup chopped pecans  
1 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
4 tablespoons butter  
8 ounces cream cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a jellyroll pan (large cookie sheet with sides).

In a mixing bowl, beat eggs on high for five minutes. Gradually add white sugar, pumpkin, and lemon juice. Add flour, cinnamon, salt, baking powder, and ginger. Spread batter evenly in pan. Sprinkle pecans evenly on top, and press lightly into batter.

Bake for 12 to 15 minutes, or until it springs back when touched. Loosen edges with a knife. Turn out on two dishtowels that have been sprinkled with powdered sugar. Roll up cake, and let cool for about 20 minutes.

To Make Filling: Mix confectioners' sugar, vanilla, butter or margarine, and cream cheese together till smooth.

Unroll pumpkin cake when cool, and spread with filling. Reroll, and push aside the dishtowel. Unroll long sheet of waxed paper. Put pumpkin roll on waxed paper. Dust pumpkin roll with powdered sugar. Twist ends of waxed paper like a piece of candy. Put pumpkin roll in refrigerator and chill overnight. Before slicing, dust with powdered sugar. Serve chilled.



# Pumpkin Chile Vichyssoise

## Ingredients

1 medium pumpkin - peeled and cubed  
6 dried red chile peppers - washed, with stems and seeds removed  
2 cups chicken broth  
1 teaspoon butter  
1 large onion, chopped  
2 pounds leeks, chopped  
3 cups chicken broth  
1 cup buttermilk  
1 teaspoon cumin  
1 bay leaf  
salt and ground black pepper to taste

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Bake the pumpkin on a baking sheet in the preheated oven until soft, 30 to 40 minutes.

Combine the peppers and chicken broth in a saucepan over medium-low heat; simmer 30 minutes.

Melt the butter in a large stockpot over medium heat. Cook the onions in the butter until they caramelize, about 45 minutes. Remove caramelized onions and cook the leeks in the pan for 10 to 15 minutes. Mix the baked pumpkin, chicken broth with peppers, caramelized onions, 3 cups chicken broth, buttermilk, and cumin in with the leeks. Add the bay leaf. Season with salt and pepper; simmer 10 minutes. Remove the bay leaf before serving. Serve either hot or chilled.



# Pumpkin Spice Cupcakes

## Ingredients

2 1/4 cups all-purpose flour  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1/2 teaspoon ground allspice  
1/2 teaspoon salt  
1 tablespoon baking powder  
1/2 teaspoon baking soda  
1/2 cup butter, softened  
1 cup white sugar  
1/3 cup brown sugar  
2 eggs, room temperature  
3/4 cup milk  
1 cup pumpkin puree

Cinnamon Cream Cheese Frosting  
1 (8 ounce) package cream cheese, softened  
1/4 cup butter, softened  
3 cups confectioners' sugar  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 24 muffin cups, or line with paper muffin liners. Sift together the flour, 1 teaspoon cinnamon, nutmeg, ginger, clove, allspice, salt, baking powder, and baking soda; set aside.

Beat 1/2 cup of butter, the white sugar, and brown sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Stir in the milk and pumpkin puree after the last egg. Stir in the flour mixture, mixing until just incorporated. Pour the batter into the prepared muffin cups.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 25 minutes. Cool in the pans for 5 minutes before removing to cool completely on a wire rack.

While the cupcakes are cooling, make the frosting by beating the cream cheese and 1/4 butter with an electric mixer in a bowl until smooth. Beat in the confectioners' sugar a little at a time until incorporated. Add the vanilla extract and 1 teaspoon ground cinnamon; beat until fluffy. Once the cupcakes are cool, frost with the cream cheese icing.



# Pumpkin Pie Cake

## Ingredients

1 (29 ounce) can canned pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
3 eggs  
1 cup white sugar  
1/2 teaspoon salt  
4 teaspoons pumpkin pie spice  
1 (18.25 ounce) package yellow cake mix  
3/4 cup butter  
1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan (preferably metal).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, salt, and pumpkin pie spice. Mix well. Pour batter into the prepared pan.

Sprinkle the dry cake mix evenly over the pumpkin mixture. Melt the butter or margarine, and drizzle it over the cake mix. Sprinkle walnuts over the top.

Bake for 55 to 60 minutes, or until done.



# Frosty Pumpkin Pie

## Ingredients

1 (9 inch) pie crust, baked  
1 cup pumpkin puree  
1/2 cup packed brown sugar  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1 quart vanilla ice cream, softened

## Directions

Combine pumpkin, brown sugar, salt, and spices with a rotary beater. Blend in ice cream. Pour into pie shell. Freeze until firm. Serve frozen, garnished with whipped cream and walnut halves.



# Elizabeth's Pumpkin Pie

## Ingredients

1 quart vanilla ice cream, softened  
1 (9 inch) pastry shell, baked  
1 cup canned or cooked pumpkin  
3/4 cup sugar  
1/2 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 dash ground nutmeg  
1 cup whipping cream, whipped  
SYRUP:  
1/2 cup packed brown sugar  
1/4 cup water  
1/4 cup dark corn syrup  
1/4 teaspoon vanilla extract  
1/8 teaspoon almond extract

## Directions

Spread ice cream into pastry shell. Cover and freeze until firm. In a bowl, combine pumpkin, sugar, cinnamon, salt and nutmeg; fold in whipped cream. Pour evenly over ice cream; cover and freeze until firm. For syrup, combine brown sugar, water and corn syrup in saucepan; bring to a boil. Boil for 4-5 minutes, stirring often. Cool; stir in extracts. Drizzle over pie.



# Chocolate Chip Pumpkin Bread

## Ingredients

3 cups white sugar  
1 (15 ounce) can pumpkin puree  
1 cup vegetable oil  
2/3 cup water  
4 eggs  
3 1/2 cups all-purpose flour  
1 tablespoon ground cinnamon  
1 tablespoon ground nutmeg  
2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 cup miniature semisweet chocolate chips  
1/2 cup chopped walnuts (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 1 pound size coffee cans, or three 9x5 inch loaf pans.

In a large bowl, combine sugar, pumpkin, oil, water, and eggs. Beat until smooth. Blend in flour, cinnamon, nutmeg, baking soda, and salt. Fold in chocolate chips and nuts. Fill cans 1/2 to 3/4 full.

Bake for 1 hour, or until an inserted knife comes out clean. Cool on wire racks before removing from cans or pans.



# Lighter Libby's® Famous Pumpkin Pie

## Ingredients

1 (9 inch) unbaked (4-cup volume)  
deep-dish pie shell  
3/4 cup granulated sugar  
1 tablespoon cornstarch  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon salt  
2 egg whites  
1 (15 ounce) can LIBBY'S® 100%  
Pure Pumpkin  
1 (12 fluid ounce) can NESTLE®  
CARNATION® Evaporated Fat  
Free Milk

## Directions

PREHEAT oven to 425 degrees F.

COMBINE sugar, cornstarch, cinnamon, ginger and salt in small bowl. Beat egg whites lightly in large bowl. Stir in pumpkin and sugar mixture. Gradually stir in evaporated milk. Pour into pie shell.

BAKE for 15 minutes. Reduce temperature to 350 degrees F. Bake for additional 30 to 40 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. (Do not freeze as this will cause filling to separate from crust.)



# Pumpkin Pie II

## Ingredients

2 cups milk  
2 cups canned pumpkin  
2 tablespoons all-purpose flour  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
3 eggs  
1/2 teaspoon salt  
2 1/2 cups white sugar  
1 recipe pastry for a 9 inch single crust pie

## Directions

In a large bowl, combine milk, pumpkin, flour, spices, eggs, salt, and sugar. Mix with an electric mixer until smooth. Pour filling into pie shells.

Bake at 475 degrees F (245 degrees C) for 10 minutes. Reduce the temperature to 350 degrees F (175 degrees C), and bake for an additional 35 minutes. Serve warm or at room temperature.



# Pumpkin Spice Cookie

## Ingredients

1 (18.25 ounce) package spice cake mix  
1 (15 ounce) can solid pack pumpkin

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix and pumpkin until well blended. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.



# Easy Pumpkin Muffins

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1 (15 ounce) can pumpkin puree  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 12 cup muffin pan or line with paper liners.

In a large bowl, mix together the cake mix, pumpkin puree, cinnamon, nutmeg and cloves until smooth. Spoon equal amounts of batter into the prepared muffin cups.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted in the center of one comes out clean.



# Pumpkin Soup

## Ingredients

6 cups chicken stock  
1 1/2 teaspoons salt  
4 cups pumpkin puree  
1 teaspoon chopped fresh parsley  
1 cup chopped onion  
1/2 teaspoon chopped fresh thyme  
1 clove garlic, minced  
1/2 cup heavy whipping cream  
5 whole black peppercorns

## Directions

Heat stock, salt, pumpkin, onion, thyme, garlic, and peppercorns. Bring to a boil, reduce heat to low, and simmer for 30 minutes uncovered.

Puree the soup in small batches (1 cup at a time) using a food processor or blender.

Return to pan, and bring to a boil again. Reduce heat to low, and simmer for another 30 minutes, uncovered. Stir in heavy cream. Pour into soup bowls and garnish with fresh parsley.



# Pumpkin Chocolate Chip Bread

## Ingredients

1/2 cup butter or margarine,  
softened  
1 cup sugar  
2 eggs  
1 1/4 cups canned or cooked  
pumpkin  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon pumpkin pie spice  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1/4 cup chocolate chips  
1/4 cup chopped walnuts  
GLAZE:  
1 tablespoon heavy cream  
1/2 cup confectioners' sugar

## Directions

In a large mixing bowl, cream butter. Gradually add sugar, eggs and pumpkin. Combine dry ingredients; stir into creamed mixture and blend well. Stir in chocolate chips and nuts. Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 45-50 minutes or until loaf tests done. Cool on a wire rack. Combine glaze ingredients and drizzle over cooled bread.



# Easy Pumpkin Turnovers

## Ingredients

1 cup canned pumpkin  
1/4 cup brown sugar  
2 teaspoons ground cinnamon  
2 teaspoons pumpkin pie spice  
2 sheets frozen puff pastry,  
thawed

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Line two baking sheets with parchment paper.

Mix pumpkin, brown sugar, cinnamon, and pumpkin pie spice in a bowl.

Roll out puff pastry into a 12x12 inch square and cut each sheet into 9 - 4 inch squares.

Spoon pumpkin mix into center of pastry squares; wet edges of each square with water, fold over, corner to corner, and pinch edges together. Place onto prepared baking sheets.

Bake in the preheated oven until pastry is puffed and golden brown, about 15 minutes. Cool on the pans for 10 minutes. Remove to a wire rack and cool completely.



# Pumpkin Cheesecake I

## Ingredients

2 cups all-purpose flour  
1 cup butter, softened  
1 cup chopped pecans  
2 (8 ounce) packages cream cheese, softened  
5 cups frozen whipped topping, thawed  
2 cups confectioners' sugar  
2 teaspoons vanilla extract  
2 (3.5 ounce) packages instant vanilla pudding mix  
1/2 cup milk  
3 cups pumpkin puree  
4 teaspoons pumpkin pie spice  
1/2 cup chopped pecans (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl combine flour, butter or margarine, and 1 cup chopped pecans. Beat until thoroughly combined. Press mixture into a 9x13 inch baking dish.

Bake in preheated oven for 15 minutes. Set aside to cool.

In a medium mixing bowl combine cream cheese, 2 cups of the whipped topping, confectioners' sugar, and vanilla extract. Beat until smooth. Spread evenly over cooled crust.

In a large mixing bowl combine pudding, milk, pumpkin puree, pumpkin pie spice, and 2 more cups of whipped topping. Stir until thoroughly combined. Spoon mixture over cream cheese layer. Top with remaining 1 cup of whipped topping. Sprinkle with 1/2 cup chopped pecans if desired. Chill at least 1 hour before serving.



# Pumpkin Pie Bars by EAGLE BRAND®

## Ingredients

1 1/2 cups Pillsbury BEST® All Purpose Flour  
1 cup finely chopped nuts  
1/2 cup sugar  
1/2 cup firmly packed brown sugar  
2 teaspoons ground cinnamon, divided  
3/4 cup butter or margarine  
1 (15 ounce) can pumpkin  
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk  
2 eggs, beaten  
1/2 teaspoon ground allspice  
1/4 teaspoon salt  
1 tablespoon Pillsbury BEST® All Purpose Flour

## Directions

Preheat oven to 375 degrees F. In medium bowl, combine 1 1/2 cups flour, nuts, sugars and 1 teaspoon cinnamon. Add butter, mix until crumbly. Reserve 1 1/4 cups of the mixture. Pat remaining mixture on bottom of ungreased 13x9-inch baking pan.

Meanwhile, in large mixing bowl, combine pumpkin, sweetened condensed milk, eggs, remaining 1 teaspoon cinnamon, allspice and salt; mix well. Pour evenly over crust. Mix reserved crumbs with 1 tablespoon flour. Sprinkle over pumpkin mixture.

Bake 30 to 35 minutes or until set. Cool 10 minutes. Serve warm. Store leftovers in refrigerator.



# Roasted Pumpkins

## Ingredients

4 small sugar pumpkins, seeded  
2 cups applesauce  
1/2 teaspoon ground cinnamon  
salt and pepper to taste

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a medium baking dish.

In a small bowl, mix applesauce, cinnamon, salt, and pepper. Spoon 1/2 cup mixture into each pumpkin.

Place pumpkins in the prepared baking dish. Cover with foil, and bake in the preheated oven 1 hour and 45 minutes, or until pumpkins are tender.



# Pumpkin Dump Cake

## Ingredients

1 (29 ounce) can pumpkin puree  
3 eggs  
1/2 cup packed brown sugar  
1/2 cup white sugar  
1 (12 fluid ounce) can evaporated milk  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/2 teaspoon salt  
1 (18.25 ounce) package spice cake mix  
1/2 cup coarsely chopped pecans  
1/2 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, combine pumpkin puree, eggs, brown sugar, white sugar and milk. Stir in cinnamon, ginger, cloves and salt. Pour into pan. Sprinkle dry cake mix evenly over the pumpkin filling. Sprinkle pecans over the cake mix. Drizzle melted butter over all.

Bake in the preheated oven for 50 to 60 minutes, or until the edges are lightly browned. Allow to cool.



# Swirled Pumpkin and Cream Cheese Cheesecake

## Ingredients

1 1/2 cups gingersnap cookie crumbs  
1/4 cup butter, softened  
24 large marshmallows  
1/2 (14 ounce) can sweetened condensed milk  
1/2 cup pumpkin puree  
1 (8 ounce) package cream cheese, softened  
2 teaspoons ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground cloves  
salt to taste  
1 teaspoon vanilla extract  
1 (8 ounce) container frozen whipped topping, thawed  
3 caramels  
1/4 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare the crust by combining the cookie crumbs and margarine. Press into a 9 inch pie plate and bake at 350 degrees F (175 degrees C) for 10 minutes.

Prepare the filling in a microwave safe bowl by combining the marshmallows, milk and pumpkin. Cook on medium heat and stir until all marshmallows are melted and mixture is smooth.

Beat in cream cheese, cinnamon, ginger, cloves, salt and vanilla; fold in 1/2 container whipped topping.

Melt caramel in microwave and drizzle 2 tablespoons over crust. Pour filling into crust and top with remaining whipped topping, pecans and any remaining cookie crumbs. Drizzle remaining caramel over top. Refrigerate for 8 hours or until chilled.



# Pumpkin Loaf

## Ingredients

4 ounces cream cheese, softened  
1/4 cup margarine  
1 1/4 cups white sugar  
2 eggs  
1 cup canned pumpkin  
1 3/4 cups all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1/2 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

Put softened cheese, butter, and sugar in mixing bowl. Cream together well. Beat in eggs one at a time until blended. Mix in pumpkin.

In another bowl combine flour, soda, baking powder, salt, cinnamon, cloves, and walnuts. Stir until thoroughly mixed. Pour all at once over batter. Stir just enough to moisten. Turn into greased 9x5x3 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 60-70 minutes until inserted toothpick comes out clean. Cool 10 minutes in pan. Remove to rack to finish cooling.



# Sweet Pumpkin Seeds

## Ingredients

2 cups raw whole pumpkin seeds  
2 tablespoons butter, melted  
1/2 cup white sugar, divided  
1 tablespoon ground cinnamon,  
divided

## Directions

Remove all the pulp and strings from the pumpkin seeds, then wash and thoroughly dry the seeds.

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

Place the melted butter in a bowl, toss the seeds in the butter to coat, and pour them onto the prepared baking sheet. Sprinkle about 2 tablespoons of sugar and 1 teaspoon cinnamon over the seeds, stir the seeds around to mix the coating, and spread them into a single layer. Bake the seeds in the preheated oven for 5 minutes.

Remove the seeds from the oven, and sprinkle them with another coating of 2 tablespoons sugar and 1 teaspoon cinnamon, mixing the seeds together and spreading them out as before. Bake 5 more minutes. Repeat the coating and baking step one more time, and bake the seeds for 5 more minutes.

Sprinkle the seeds with the remaining 2 tablespoons of sugar, mix, and bake the sugar coating onto the seeds, about 10 more minutes. Let the seeds cool on the baking sheet before eating.



# Pumpkin Date Bread

## Ingredients

1 cup applesauce  
1 cup canned pumpkin  
2/3 cup vegetable oil  
3 eggs  
1/2 cup milk  
1/3 cup molasses  
1 teaspoon vanilla extract  
3 2/3 cups all-purpose flour  
2 cups sugar  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon baking powder  
1 cup chopped dates  
1 cup chopped pecans

### TOPPING:

1/4 cup packed brown sugar  
1/4 cup chopped pecans  
1/2 teaspoon ground cinnamon

## Directions

In a large mixing bowl, combine the first seven ingredients; mix well. Combine the flour, sugar, baking soda, cinnamon, nutmeg and baking powder; gradually add to pumpkin mixture and mix well. Stir in dates and pecans. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans.

Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 15 minutes before removing from pans to wire racks.



# Pumpkin Cookies IV

## Ingredients

1 teaspoon baking soda  
1 teaspoon gluten-free baking powder  
1 teaspoon ground cinnamon  
1 cup white rice flour  
3/4 cup potato starch  
1/2 cup shortening  
3/4 cup white sugar  
1 cup canned pumpkin  
1/2 cup ground walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift dry ingredients together. Cream the shortening and the sugar. Add the pumpkin. Add the dry ingredients and nuts. Beat until smooth.

Shape into 1 inch balls and place on a greased cookie sheet. Press flat with a fork.

Bake for 9 to 12 minutes.



# Caramel-Pecan Pumpkin Pie

## Ingredients

2 eggs  
1 (15 ounce) can pumpkin puree  
1/2 cup half-and-half  
3/4 cup white sugar  
1 tablespoon all-purpose flour  
1 teaspoon lemon zest  
1/2 teaspoon vanilla extract  
1/4 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/8 teaspoon ground allspice  
1 (9 inch) prepared pie shell  
3/4 cup packed light brown sugar  
1 cup chopped pecans  
3 tablespoons butter

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the eggs, pumpkin, and half-and-half together in a mixing bowl until smooth. Stir in the sugar, flour, lemon zest, vanilla, salt, cinnamon, nutmeg, and allspice until evenly blended. Pour the pumpkin mixture into the prepared pie shell. Cover the edges of the pie with aluminum foil strips to prevent burning.

Bake in preheated oven for 20 minutes.

Meanwhile, prepare the pecan caramel topping by mixing the brown sugar, pecans, and butter together in a bowl until evenly blended. Carefully spoon over the top of the pie. Continue baking the pie until the topping is golden and bubbly, and a knife inserted in the center comes out clean, about 20 minutes more. Cool on a wire rack.



# Sugarless Pumpkin Pie

## Ingredients

1 (15 ounce) can pumpkin puree  
2 eggs  
1/3 cup granulated artificial sweetener  
1/4 teaspoon salt  
2 1/2 teaspoons pumpkin pie spice  
1 1/2 cups water  
1/2 cup dry milk powder  
1/4 teaspoon freshly grated nutmeg  
1 (9 inch) unbaked pie crust

## Directions

Combine pumpkin puree, eggs, sugar substitute, salt, pumpkin pie spice, water, and instant milk; mix until smooth and creamy. Pour filling into a unbaked pie shell. Grate nutmeg over filling.

Bake at 425 degrees F (220 degrees) for 13 to 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue to cook another 40 to 45 minutes.



# Pumpkin Bars I

## Ingredients

2 cups all-purpose flour  
2 cups white sugar  
1 cup vegetable oil  
1 cup chopped walnuts  
2 teaspoons baking powder  
2 teaspoons salt  
2 teaspoons ground cinnamon  
4 eggs  
2 cups canned pumpkin  
2 teaspoons baking soda

## Directions

Preheat oven to 350 degrees F. Grease two 9 x 13 pans.

Mix all ingredients until well blended.

Bake for 25 minutes. Cool and frost bars with Cream Cheese Frosting.



# Roast Pumpkin and Feta Risotto

## Ingredients

3 1/4 cups peeled, cubed pumpkin  
1 tablespoon olive oil  
4 cups vegetable broth  
1/2 teaspoon chopped fresh garlic  
1 onion, diced  
1 cup baby spinach leaves  
6 ounces feta cheese, cubed  
salt and pepper  
2 cups Arborio rice

## Directions

Preheat oven to 400 degrees F (200 degrees C). Brush a baking dish with olive oil.

Place pumpkin in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm. Transfer pumpkin to baking dish, and brush with oil. Season with salt and pepper. Bake in preheated oven until golden brown.

Meanwhile, heat olive oil in a saucepan. Cook onion and garlic until tender. Stir in rice, and cook for 1 to 2 minutes. Slowly add vegetable broth 1/2 cup at a time, stirring frequently and allowing all the liquid to be absorbed before adding more broth. Continue cooking until the rice is tender to the tooth, and then season with salt and pepper to taste.

When the pumpkin is almost done, place feta on a baking sheet, and bake in preheated oven until the cheese is hot, and is beginning to melt along the edges.

Mash 1/2 of the pumpkin, and stir into the risotto with the spinach. Ladle risotto into bowls, and top with remaining pumpkin cubes and heated feta.



# Baked Whole Pumpkin

## Ingredients

1 small sugar pumpkin  
6 eggs  
2 cups heavy whipping cream  
1/2 cup packed brown sugar  
1 tablespoon molasses  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1 tablespoon butter

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Cut the lid off the pumpkin and remove the seeds.

Combine the eggs, whipping cream, brown sugar, molasses, nutmeg, cinnamon and ginger. Pour mixture into the pumpkin shell and top the butter. Replace lid on pumpkin and place in a baking pan.

Bake at 350 degrees F (175 degrees C) for 1 to 1-1/2 hours or until mixture has set like a custard. Serve right from the pumpkin at the table, scraping some of the meat from the pumpkin wall with each serving.



# Pumpkin Spiced and Iced Cookies

## Ingredients

2 1/4 cups all-purpose flour  
1 1/2 teaspoons pumpkin pie  
spice  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup butter or margarine,  
softened  
1 cup granulated sugar  
1 (15 ounce) can LIBBY'S® 100%  
Pure Pumpkin  
2 eggs  
1 teaspoon vanilla extract  
2 (12 ounce) packages NESTLE®  
TOLL HOUSE® Semi-Sweet  
Chocolate Morsels  
1 cup chopped walnuts

Vanilla Glaze  
1 cup powdered sugar  
1 tablespoon milk  
1/2 teaspoon vanilla extract

## Directions

PREHEAT oven to 350 degrees F. Generously grease a baking sheet; set aside.

COMBINE flour, pumpkin pie spice, baking powder, baking soda and salt in a medium bowl. Beat butter and granulated sugar in large mixer bowl until creamy. Beat in pumpkin, eggs and vanilla extract. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto prepared baking sheets.

BAKE for 15 to 20 minutes or until edges are lightly browned. Cool on baking sheets for 2 minutes; remove to wire rack to cool completely. Drizzle or spread with Vanilla Glaze.



# Old Fashioned Paradise Pumpkin Pie

## Ingredients

1 (9 inch) pie shell  
1 (8 ounce) package cream cheese, softened  
1/4 cup white sugar  
1/2 teaspoon vanilla extract  
1 egg, beaten  
1 1/4 cups pumpkin puree  
1 cup evaporated milk  
2 eggs, beaten  
1/4 cup packed brown sugar  
1/4 cup white sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
2 tablespoons all-purpose flour  
2 tablespoons brown sugar  
2 tablespoons butter, softened  
1/2 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Cheesecake Layer: In a medium mixing bowl, beat cream cheese until smooth. Beat in 1/4 cup sugar, then add vanilla extract and 1 egg. Beat mixture until light and smooth. Chill mixture for 30 minutes, then spread into pastry shell.

To Make Pumpkin Layer: In a large bowl, combine pumpkin puree, evaporated milk, 2 eggs, 1/4 cup brown sugar, 1/4 cup white sugar, cinnamon, nutmeg, and salt. Mix until all ingredients are thoroughly combined.

Pour pumpkin mixture over cream cheese layer. Cover edges of crust with aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil from edges and bake an additional 25 minutes.

To Make Pecan Streusel Layer: While pie is in oven, combine flour and 2 tablespoons brown sugar in a small bowl. Mix well, then add softened butter or margarine and stir until ingredients are combined. Mix in pecans.

After pie has been in oven for 50 minutes, remove and sprinkle pecan streusel evenly over top. Bake for an additional 10 to 15 minutes, until a toothpick inserted in center comes out clean.



# Pumpkin Pecan Pie II

## Ingredients

1 recipe pastry for a 9 inch single crust pie  
1 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1 cup canned pumpkin  
3 eggs, beaten  
1/2 cup dark corn syrup  
1 teaspoon vanilla extract  
3/4 cup chopped pecans  
1/2 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
3/4 cup heavy whipping cream  
1/2 teaspoon vanilla extract

## Directions

Mix together 3/4 to 1 cup brown sugar, 1/2 teaspoon ground cinnamon, and 1/4 teaspoon salt. Stir in 1 canned pumpkin, eggs, corn syrup, and 1 teaspoon vanilla.

Pour mixture into pie shell and sprinkle with pecans. Arrange additional pecans, if desired, for a "pretty" pie.

Bake 350 degrees F (175 degrees C) for 40 minutes. Cool. Serve with spicy whipped cream.

To Make Spicy Whipped Cream: In medium bowl, mix 1/2 cup brown sugar, 1/2 teaspoon cinnamon, 1/8 teaspoon nutmeg. Stir in 3/4 cup whipping cream and 1/2 teaspoon vanilla. Chill 1 hour. Whip until stiff.



# Pumpkin Cake Extraordinaire

## Ingredients

1 cup vegetable oil  
4 eggs  
1 1/2 cups pumpkin puree  
2 tablespoons vanilla extract  
2 1/2 cups all-purpose flour  
3 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1/2 teaspoon salt  
3 teaspoons ground nutmeg  
5 teaspoons ground cinnamon  
  
3 tablespoons honey  
1/2 cup confectioners' sugar  
1 tablespoon lemon juice

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 10 inch regular or fluted tube pan.

In a large bowl, beat together oil, eggs, pumpkin and vanilla. In a separate bowl, mix flour, baking powder, baking soda, salt, nutmeg and cinnamon. Fold flour mixture into pumpkin mixture. Pour into prepared pan.

Bake in preheated oven 60 minutes; reduce heat to 350 degrees F (175 degrees C) and bake 15 minutes more, until cake springs back when lightly touched in center. Let cool in pan 10 minutes before removing to wire rack to cool completely.

To make the Honey Glaze: Warm honey in microwave or small saucepan until runny. Place confectioners sugar in small bowl and pour runny honey and lemon juice over sugar. Mix well and brush onto cooled cake.



# Pumpkin Cookies VI

## Ingredients

1 cup all-purpose flour  
1/2 cup quick cooking oats  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/2 cup butter, softened  
1/2 cup brown sugar  
1/2 cup white sugar  
1 egg  
1/2 teaspoon vanilla extract  
1/2 cup canned pumpkin puree  
1 cup raisins

## Directions

Preheat oven to 350 degrees F (175 degrees C). Combine the flour, oats, baking soda, cinnamon and salt; set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and vanilla then stir in the pumpkin puree. Gradually stir in the dry ingredients until well blended. Mix in raisins. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.



# Pumpkin Cheese Pie

## Ingredients

1 (8 ounce) package cream cheese  
2 cups pumpkin puree  
14 ounces sweetened condensed milk  
3 eggs  
1 teaspoon pumpkin pie spice  
1 recipe pastry for a 9 inch single crust pie

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix cream cheese and condensed milk together until smooth. Stir in the pureed pumpkin, pumpkin pie spice and eggs. Mix until well combined. Pour batter into the pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a knife inserted 1 inch from the edge comes out clean. Serve warm.



# Stuffed Pumpkin I

## Ingredients

1 cup wild rice  
1 medium sugar pumpkin  
2 teaspoons salt  
1/2 teaspoon dry mustard  
2 tablespoons bacon grease  
1 pound ground venison  
1 onion, chopped  
3 eggs, beaten  
1 teaspoon dried sage  
1/2 teaspoon ground black pepper

## Directions

In a saucepan, bring 4 cups water to a boil. Add wild rice and stir. Reduce heat, cover and simmer 1 hour, or until tender.

Preheat oven to 350 degrees F (175 degrees C).

Remove the top of the pumpkin and scoop out pulp and seeds. Prick the pumpkin interior with a fork and rub with 1 teaspoon salt and dry mustard.

Heat bacon grease in a large skillet over medium-high heat. Stir in the ground venison and onion. Slowly cook and stir until evenly brown. Remove from heat. Mix in the wild rice, remaining salt, eggs, sage and pepper. Stuff the pumpkin with the venison mixture. Place pumpkin in a shallow baking pan with 1/2 inch water.

Bake the pumpkin in the preheated oven 1 1/2 hours, or until tender. Add more water to the pan as necessary to avoid sticking.



# Teri's Dinner in a Pumpkin

## Ingredients

1 1/2 pounds ground beef  
1 pound ground pork sausage  
salt and pepper to taste  
2 tablespoons pumpkin pie spice  
2 tablespoons brown sugar  
2 (14.5 ounce) cans chicken stock  
1 1/2 cups long grain and wild rice mix  
1 sugar pumpkin  
1 (10.75 ounce) can condensed cream of celery soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
2 (4 ounce) cans mushroom stems and pieces, drained  
2 (14.5 ounce) cans French cut green beans

## Directions

In a large skillet over medium heat, mix ground beef and sausage. Cook and stir until evenly browned. Mix in salt and pepper, pumpkin pie spice, and brown sugar.

Drain meats, and mix in chicken stock and rice. Cover, and cook 25 to 30 minutes, until rice is tender.

Preheat oven to 400 degrees F (200 degrees C). Remove and reserve top of pumpkin. Scoop out seeds and stringy pulp.

Mix cream of celery soup, cream of mushroom soup, mushroom stems and pieces, and green beans into the beef and sausage mixture. Spoon mixture into the pumpkin, and replace pumpkin top.

Place pumpkin on a large baking sheet, and bake 1 hour in the preheated oven, or until pumpkin is tender. Scoop out portions of filling and parts of the cooked pulp to serve.



# Pumpkin Protein Cookies

## Ingredients

3/4 cup SPLENDA® Granular  
1 cup rolled oats  
1 cup whole wheat flour  
1/2 cup soy flour  
1 3/4 teaspoons baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 cup pumpkin puree  
1 tablespoon canola oil  
2 teaspoons water  
2 egg whites  
1 teaspoon molasses  
1 tablespoon flax seeds (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, whisk together Splenda®, oats, wheat flour, soy flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Stir in pumpkin, canola oil, water, egg whites, and molasses. Stir in flax seeds, if desired. Roll into 14 large balls, and flatten on a baking sheet.

Bake for 5 minutes in preheated oven. DO NOT OVERBAKE: the cookies will come out really dry if overbaked.



# Pumpkin Pecan Pie

## Ingredients

3/4 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1 cup canned or cooked pumpkin  
3 eggs, lightly beaten  
1/2 cup dark corn syrup  
1 teaspoon vanilla extract  
1 (9 inch) unbaked pastry shell  
3/4 cup coarsely chopped pecans  
20 pecan halves  
Whipped cream

## Directions

In a large mixing bowl, combine brown sugar, cinnamon and salt. Add pumpkin, eggs, corn syrup and vanilla; beat well. Pour into the pastry shell. Sprinkle with chopped pecans. Place pecan halves around the outer edge of filling. Bake at 425 degrees F for 15 minutes. Reduce the heat to 350 degrees F; bake 25 more minutes or until a knife inserted near the center comes out clean. Cool. Serve with whipped cream if desired.



# Pumpkin Maple Pie Supreme

## Ingredients

1 small sugar pumpkin  
3/4 cup packed brown sugar  
1 1/4 teaspoons ground cinnamon  
1 teaspoon ground ginger  
1 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/8 teaspoon ground allspice  
1/2 teaspoon salt  
2/3 cup real maple syrup  
1 1/4 cups half-and-half cream  
1 teaspoon all-purpose flour  
3 eggs  
1 (9 inch) unbaked pie shell

## Directions

Preheat oven to 375 degrees F (190 degrees C)

Cut up pumpkin, and remove seeds. Place in large baking pan, and cover with foil or lid. Bake for 1 hour, or until very tender. Remove from oven, and set aside to cool. Reduce oven temperature to 350 degrees F (175 degrees C).

Scrape pumpkin into a food processor; puree until smooth. Measure 1 1/2 cups pumpkin puree. In a large bowl, mix together 1 1/2 cups pumpkin, brown sugar, cinnamon, ginger, nutmeg, cloves, allspice, and salt. Stir in maple syrup, half-and-half, and flour. Mix in eggs one at a time. Pour filling into unbaked pie shell.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until center is set.



# Pumpkin Cookies II

## Ingredients

1/4 cup margarine  
3/4 cup vegetable oil  
1 cup white sugar  
1 egg, beaten  
1 teaspoon vanilla extract  
1 cup pumpkin puree  
3 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1 cup walnuts

## Directions

Preheat the oven to 350 F (175 degrees C).

Cream together the margarine, vegetable oil and sugar.

Beat together the egg, vanilla and pumpkin.

Sift together the flour, baking powder, baking soda, salt and cinnamon; combine with pumpkin mixture and stir in walnuts.

Drop onto ungreased cookie sheet and bake for 10 to 12 minutes.  
Be careful not to overbake.



# Cindy's Pumpkin Pie

## Ingredients

1 1/2 pints vanilla ice cream,  
softened  
3 eggs  
1 3/4 cups pumpkin puree  
3/4 cup white sugar  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
2 (9 inch) unbaked pie shells

## Directions

Preheat oven to 425 degrees F (220 degrees C.) Place ice cream near the warm oven to soften.

In a large bowl, whisk together the eggs. Stir in the pumpkin puree, sugar, salt, cinnamon, ginger, and nutmeg. Mix in soft ice cream until smooth. Pour filling into two 9 inch pie shells.

Bake for 15 minutes in the preheated oven. Reduce temperature to 350 degrees F (175 degrees C), and bake an additional 30 to 40 minutes, or until filling is set.



# Spiced Pumpkin Molasses Muffins

## Ingredients

1 cup all-purpose flour  
1/2 cup whole wheat flour  
1/4 cup flax seed meal  
1/4 cup rolled oats, plus extra for garnish  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1/4 teaspoon ground nutmeg  
1/2 cup dark brown sugar  
1 cup pumpkin puree  
1/2 cup nonfat plain yogurt  
2 eggs  
3 tablespoons molasses  
3 tablespoons unsweetened applesauce  
1 tablespoon canola oil  
1 teaspoon vanilla extract  
1/2 cup golden raisins (optional)  
1/2 cup chopped walnuts (optional)  
pumpkin seeds for garnish (optional)

## Directions

Preheat oven to 400 degrees F (200 degrees C). Spray 12 muffin cups with cooking spray.

In a bowl, mix together the 2 flours, flax seed meal, rolled oats, baking powder, baking soda, salt, cinnamon, ginger, cloves, and nutmeg until the ingredients are thoroughly combined.

In another large bowl, beat together the brown sugar, pumpkin puree, yogurt, eggs, molasses, applesauce, canola oil, vanilla, and until well-blended. Stir in the flour mixture just to combine, and gently mix in the raisins and walnuts.

Divide the mixture into the prepared muffin tins, sprinkle each muffin with a few rolled oats and pumpkin seeds, and bake in the preheated oven until the tops spring back when touched and a toothpick inserted into the center comes out clean, 15 to 20 minutes.



# Granny Kat's Pumpkin Roll

## Ingredients

3/4 cup all-purpose flour  
1 cup white sugar  
1 teaspoon baking soda  
2 teaspoons pumpkin pie spice  
1 cup pumpkin puree  
3 eggs  
1 teaspoon lemon juice  
2 tablespoons confectioners' sugar  
  
1 (8 ounce) package cream cheese, softened  
1/4 cup butter  
1 teaspoon vanilla extract  
1 cup confectioners' sugar

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch jelly roll pan or cookie sheet.

In a large bowl, mix together flour, sugar, baking soda, and pumpkin pie spice. Stir in pumpkin puree, eggs, and lemon juice. Pour mixture into prepared pan. Spread the mixture evenly.

Bake at 375 degrees F (190 degrees C) for 15 minutes.

Lay a damp linen towel on the counter, sprinkle it with confectioner's sugar, and turn the cake onto the towel. Carefully roll the towel up (lengthwise) with the cake in it. Place the cake-in-towel on a cooling rack and let it cool for 20 minutes.

Make the icing: In a medium bowl, blend cream cheese, butter, vanilla, and sugar with a wooden spoon or electric mixer.

When the cake has cooled 20 minutes, unroll it and spread icing onto it. Immediately re-roll (not in the towel this time), and wrap it with plastic wrap. Keep the cake refrigerated or freeze it for up to 2 weeks in aluminum foil. Cut the cake in slices just before serving.



# Pumpkin Butter Bread

## Ingredients

2 cups all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
  
1 egg  
1 cup brown sugar  
1/2 cup apple juice  
1/4 cup melted butter  
1 1/2 cups pumpkin butter,  
divided  
1/2 cup raisins (optional)  
1/2 cup toasted chopped walnuts  
(optional)

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 3x7-inch loaf pan.

Whisk together the flour, salt, baking soda, baking powder, cinnamon, nutmeg, and cloves in a bowl; set aside.

Beat the egg in a bowl. Whisk in the brown sugar, apple juice, melted butter, and half of the pumpkin butter until smooth. Stir in the flour mixture until no lumps remain. Pour half of the batter into the prepared pan and spread the remaining pumpkin butter over top. Pour in the remaining batter.

Bake in the preheated oven on the middle rack until a toothpick inserted into the center comes out clean, 50 to 60 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.



# Joe's Incredible Bacon Pumpkin Pie

## Ingredients

1/2 cup cubed fresh pumpkin  
1 1/2 cups cream cheese,  
softened  
1 cup packed brown sugar  
3 eggs  
1 teaspoon vanilla extract  
1 cup half-and-half  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cloves  
2 (10 inch) prepared graham  
cracker pie crust  
16 slices maple-cured bacon

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring a small pot of salted water to a boil; add the pumpkin and cook until soft enough to easily pierce with a fork, about 10 minutes. Drain.

Mash the cooked pumpkin with a potato masher in your favorite large bowl. Mix the cream cheese and brown sugar with the mashed pumpkin. Whisk in the eggs one at a time. Add the vanilla, half-and-half, cinnamon, ginger, allspice, and cloves; stir until you have a thin batter. The batter should be slightly thinner than pancake batter. Pour the batter into the pie crusts.

Place bacon in a large skillet over medium heat until evenly brown. Trim soft, fatty bits from strips. Press 7 pieces of bacon into the batter of each pie with a fork.

Bake the pies in the preheated oven for 15 minutes. Decrease the heat to 375 degrees F (190 degrees C). Top each pie with 2 pieces of cooked bacon and bake another 30 minutes, or until a knife inserted in the center comes out clean. Allow pies to cool completely before serving.



# Cinnamon Pumpkin Waffles

## Ingredients

1 cup whole wheat flour  
1/4 cup wheat germ  
1/3 cup white sugar  
1 teaspoon ground cinnamon  
1 teaspoon pumpkin pie spice  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 tablespoon baking powder

3/4 cup milk  
1/2 cup pumpkin puree  
2 tablespoons melted butter  
2 tablespoons olive oil  
1/2 cup unsweetened applesauce  
1 egg  
1 egg white  
1/2 cup chopped pecans

## Directions

Preheat a waffle iron according to manufacturer's instructions. Combine flour, wheat germ, sugar, cinnamon, pumpkin pie spice, nutmeg, salt, and baking powder in a bowl. Set aside.

Beat together milk, pumpkin puree, butter, oil, applesauce, whole egg, and egg white. Stir flour mixture into the pumpkin mixture along with the pecans.

Ladle the batter onto the preheated waffle iron. Cook the waffles until golden and crisp, 5 to 7 minutes.



# Pumpkin Apple Butter

## Ingredients

1 (29 ounce) can solid pack  
pumpkin  
2 cups apple cider  
1 cup applesauce  
1 cup packed light brown sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves

## Directions

In a large saucepan or Dutch oven, combine all ingredients. Simmer, uncovered, for 2 hours, stirring occasionally, until thickened. Pour into freezer containers. Refrigerate up to 1 month or freeze.



# Mom's Pumpkin Pie

## Ingredients

2 eggs, lightly beaten  
1 (12 fluid ounce) can evaporated milk  
1 (15 ounce) can pumpkin puree  
3/4 cup white sugar  
2 tablespoons all-purpose flour  
1 teaspoon salt  
1 teaspoon ground ginger  
2 teaspoons ground cinnamon  
1 teaspoon ground allspice  
1 1/2 teaspoons ground cloves  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 450 degrees F (230 degrees C).

In a bowl, mix the eggs, evaporated milk and pumpkin. In a separate bowl, mix the sugar, flour, salt, ginger, cinnamon, allspice and cloves. Stir into the pumpkin mixture. Pour into the pie crust.

Bake in the preheated oven 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking 45 minutes, until a knife inserted in the center of the pie comes out clean. Cool on a metal rack.



# Paradise Pumpkin Pie I

## Ingredients

1 (9 inch) pie shell  
1 (8 ounce) package cream cheese, softened  
1/4 cup white sugar  
1/2 teaspoon vanilla extract  
1 egg, beaten  
1 1/4 cups pumpkin puree  
1 cup evaporated milk  
1/2 cup white sugar  
2 eggs, beaten  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1 pinch salt  
1/4 cup maple syrup

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small mixing bowl combine cream cheese, 1/4 cup sugar, and vanilla extract. Beat well, then add 1 egg and mix until thoroughly combined. Spread onto the bottom of pie shell and set aside.

In a medium bowl combine pumpkin, evaporated milk, 1/2 cup sugar, 2 eggs, cinnamon, ginger, nutmeg, and salt. Mix well, then pour the mixture over the cream cheese layer.

Bake in preheated oven for 1 hour or until set in center. Cool, then brush top with maple syrup.



# Deep Dish Potato and Pumpkin Pie

## Ingredients

1 small sugar pumpkin  
2 large russet potatoes  
1 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1/2 cup butter  
4 tablespoons ice water  
1 tablespoon olive oil  
2 cups chopped onion  
2 cloves garlic  
1 1/3 cups fresh corn kernels  
6 ounces shredded Monterey Jack cheese  
2 teaspoons chopped fresh thyme  
1/8 teaspoon ground allspice  
1/2 teaspoon salt  
freshly ground black pepper

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Split the pumpkin in half, spoon out the seeds and place the pumpkin halves face down on a baking sheet. Split the potatoes lengthwise and place on the pan with the pumpkin. Bake the pumpkin and potatoes for 1 hour. Remove them from the oven and let them cool. When the pumpkin has cooled, spoon out the flesh and put it into a large bowl. Cut the potato into 1/2 inch cubes.

To make the dough in a food processor fitted with a steel blade, put the flour and salt into the processor. Add the butter. Run the machine in spurts until the butter is in bits no bigger than pea-size. Add 4 tablespoons ice water, and run the machine in spurts again just enough to bring the dough together. Turn the dough onto a work surface and knead it with your hands until the dough is soft and smooth, handling the dough as little as possible. Form it into a flattened ball. Chill the dough for at least 30 minutes.

Preheat the oven to 375 degrees F (190 degrees C). On a floured surface, roll out the dough, and use it to line the bottom and sides of either a 9 inch square baking pan or a large deep dish pie pan. Pierce the dough with a fork in three places. Line the sides of the pan with aluminum foil, and crimp the foil gently to hold the dough in place.

Bake the crust for 15 minutes. Remove the pan from the oven. Reduce the heat to 350 degrees F (175 degrees C). While the crust bakes, make the filling.

Heat the oil in a large skillet over medium heat. Add the onions, and cook them, stirring frequently, until they soften, about 5 minutes. Add the garlic, and cook for 3 to 4 minutes more, stirring frequently. Add the corn and cook for 2 more minutes. Remove the skillet from the heat.

Stir in the pumpkin, potato, cheese, thyme, allspice, salt, and pepper. Mix well, then spoon into pre-baked pie shell.

Bake the pie at 350 degrees F (175 degrees C) for 30 minutes or until veggies and cheese are piping hot. Serve immediately.



# Pumpkin Roll II

## Ingredients

3 eggs  
1 cup white sugar  
2/3 cup canned pumpkin  
3/4 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
1 teaspoon baking soda  
1/2 cup chopped walnuts  
confectioners' sugar for dusting

1 cup confectioners' sugar  
3/4 teaspoon vanilla extract  
2 tablespoons butter, softened  
8 ounces cream cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 15x10x1 inch baking pan and line with parchment paper. Grease and flour the paper.

In a large bowl, beat eggs on high for five minutes. Gradually add white sugar and pumpkin. Add flour, cinnamon, and baking soda. Spread batter evenly in pan. Sprinkle walnuts evenly on top.

Bake at 375 degrees F (190 degrees C) for 15 minutes or until cake springs back when lightly touched. Immediately turn out onto a linen towel dusted with confectioners sugar. Peel off paper and roll cake up in the towel, starting with the short end. Cool.

To Make Filling: Mix confectioners sugar, vanilla, butter or margarine, and cream cheese together till smooth.

Carefully unroll the cake. Spread filling over cake to within 1 inch of edges. Roll up again. Cover and chill until serving. Dust with additional confectioners' sugar, if desired.



# Pumpkin-Pecan Cake Roll

## Ingredients

3 eggs  
1 cup sugar  
3/4 cup all-purpose flour  
3/4 cup canned pumpkin  
1 1/2 teaspoons ground cinnamon  
1 teaspoon baking powder  
1 teaspoon ground ginger  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
1 teaspoon lemon juice  
1 cup finely chopped pecans  
confectioners' sugar  
FILLING:  
2 (3 ounce) packages cream  
cheese, softened  
1/4 cup butter, softened  
1 cup confectioners' sugar  
1/2 teaspoon vanilla extract

## Directions

Line a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper and grease the paper; set aside. In a mixing bowl, beat eggs for 5 minutes. Add the sugar, flour, pumpkin, cinnamon, baking powder, ginger, salt and nutmeg; mix well. Add lemon juice. Spread batter evenly in prepared pan; sprinkle with pecans.

Bake at 375 degrees F for 15 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in towel, jelly-roll style, starting with a short side. Cool completely on a wire rack.

In a large mixing bowl, combine the filing ingredients; beat until smooth. Unroll cake; spread filling over cake to within 1/2 in. of edges. Roll up again; place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving.



# Pumpkin Crunch Parfaits

## Ingredients

3/4 cup cold milk  
1 (3.4 ounce) package instant  
vanilla pudding mix  
2 cups whipped topping  
1 cup canned pumpkin  
1/2 teaspoon pumpkin pie spice  
1 cup chopped pecans  
1 1/2 cups crushed gingersnaps  
additional whipped topping

## Directions

In a large mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Stir in THE whipped topping, pumpkin and pumpkin pie spice; mix well. Fold in pecans.

Spoon half of the mixture into parfait glasses; top with half of the gingersnap crumbs. Repeat layers. Top with additional whipped topping.



# Pumpkin Raisin Cookies

## Ingredients

1/2 cup shortening  
1 cup sugar  
1 cup canned pumpkin  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
Dash salt  
1 cup raisins  
FROSTING:  
2 tablespoons butter or margarine  
1 1/2 cups confectioners' sugar  
2 tablespoons milk  
1 teaspoon vanilla extract

## Directions

In a mixing bowl, cream shortening and sugar. Add pumpkin and vanilla. Combine flour, baking powder, baking soda, cinnamon and salt; add to the creamed mixture and mix well. Fold in the raisins. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Cool on wire racks.

For frosting, melt butter in a saucepan. Stir in the sugar, milk and vanilla until smooth. Frost cooled cookies.



# Mini Pumpkin Sage Balls with Balsamic Creme

## Ingredients

3 tablespoons canola oil  
1/2 cup finely diced onion  
2 teaspoons minced garlic  
2 1/2 teaspoons chopped fresh sage  
3/4 cup pumpkin puree  
3/4 cup dry bread crumbs  
1 eggs  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
  
2 cups vegetable oil for frying  
1 sprig fresh sage leaves  
  
1/4 cup sour cream  
1/4 cup heavy whipping cream  
1 teaspoon white sugar  
1 tablespoon balsamic vinegar

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a baking sheet.

Heat canola oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the garlic, and cook 2 minutes until softened, then stir in the chopped sage, and cook 2 more minutes. Scrape into a large bowl, and stir in the pumpkin puree, bread crumbs, eggs, salt, and black pepper until combined. Roll the mixture into 1 1/2 inch balls, and place onto the greased baking sheet.

Bake in preheated oven until firm and hot, about 15 minutes.

Meanwhile, heat the frying oil to 350 degrees F (175 degrees C), and add the sage leaves. Fry until the bubbles begin to subside and the leaves are crispy. Remove the leaves, and drain on a paper towel-lined plate. Prepare the dipping sauce by stirring together the sour cream, whipping cream, sugar, and balsamic vinegar until smooth. To serve, sprinkle the pumpkin balls with fried sage leaves and serve with the dipping sauce on the side.



# Frozen Pumpkin Dessert

## Ingredients

1 (15 ounce) can solid pack pumpkin  
3/4 cup sugar  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/8 teaspoon ground cloves  
2 quarts vanilla ice cream, softened  
1 cup finely chopped walnuts

## Directions

In a large mixing bowl, combine the pumpkin, sugar, vanilla, salt, ginger, nutmeg and cloves. Fold in ice cream. Transfer to a greased 13-in. x 9-in. x 2-in. dish. Sprinkle with walnuts. Cover and freeze overnight. Remove from the freezer 10 minutes before serving. Cut into squares.



# Pumpkin Cheesecake II

## Ingredients

3 (8 ounce) packages cream cheese  
1 cup white sugar  
1 cup sour cream  
1 teaspoon vanilla extract  
1 tablespoon pumpkin pie spice  
6 eggs  
1 cup pumpkin puree

2 (9 inch) prepared graham cracker crusts

## Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, beat cream cheese and sugar until smooth. Blend in sour cream, vanilla and spice. Beat in eggs, one at a time. Blend in pumpkin puree until no streaks remain. Pour filling into 2 crusts.

Bake in the preheated oven for 45 minutes, or until filling is set. Allow to cool, then refrigerate at least 4 hours before serving.



# Peanut Butter and Pumpkin Dog Treats

## Ingredients

2 1/2 cups whole wheat flour  
2 eggs  
1/2 cup canned pumpkin  
2 tablespoons peanut butter  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk together the flour, eggs, pumpkin, peanut butter, salt, and cinnamon in a bowl. Add water as needed to help make the dough workable, but the dough should be dry and stiff. Roll the dough into a 1/2-inch-thick roll. Cut into 1/2-inch pieces.

Bake in preheated oven until hard, about 40 minutes.



# Pumpkin Coconut Curry

## Ingredients

2 skinless, boneless chicken breast halves - cut into small chunks  
1 teaspoon poultry seasoning  
1 tablespoon olive oil  
1 (2 pound) sugar pumpkin -- peeled, seeded and cubed  
1 tablespoon butter  
1 onion, chopped  
2 cloves garlic, chopped  
1 (1 inch) piece fresh ginger root, finely chopped  
1 tablespoon ground coriander  
1 tablespoon ground cumin  
1 pinch ground turmeric  
1 teaspoon red pepper flakes  
1/2 cup canned coconut milk  
1 1/2 cups chicken broth  
salt to taste

## Directions

Season the chicken pieces with poultry seasoning and set aside. Heat the olive oil in a large skillet over medium heat. Add chicken to the skillet; cook and stir until browned on the outside and cooked through. Remove from the heat and set aside.

Melt the butter in a separate skillet over medium heat. Add onion, garlic and ginger; cook and stir until onion is transparent. Season with coriander, cumin, turmeric, and red pepper flakes. Continue to cook and stir until spices are fragrant. Add pumpkin, cooked chicken, coconut milk and chicken broth. Season with salt to taste. Cook for 15 to 20 minutes over medium heat. Serve over rice or noodles.



# Pumpkin Ice Cream

## Ingredients

1 (15 ounce) can pumpkin  
1 cup white sugar  
1 teaspoon salt  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 cup chopped pecans  
1/2 gallon vanilla ice cream,  
softened  
36 vanilla wafers

## Directions

In a large bowl, combine pumpkin, sugar, salt, ginger, cinnamon and nutmeg and mix until well blended. Stir in pecans. Fold in ice cream.

Line a 9x13 inch dish or sealable plastic container with 18 cookies. Spread half the ice cream mixture over the cookies. Repeat layers. Freeze until firm.



# Pumpkin Bread Pudding

## Ingredients

6 cups cubed French bread  
1 cup heavy cream  
1 cup vanilla soy milk  
3 eggs  
1 (16 ounce) can pumpkin puree  
1 cup brown sugar  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
1 pinch salt  
1/2 cup raisins

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Toss the bread cubes with the cream and soy milk in a large bowl until the liquid has been absorbed; set aside.

Beat the eggs in a separate bowl; whisk in the pumpkin puree, brown sugar, cinnamon, vanilla, and salt. Pour the pumpkin mixture and raisins over the bread cubes. Toss gently until evenly combined. Refrigerate 30 to 60 minutes.

Divide the mixture between 8 6-ounce ramekins. Bake in the preheated oven until the pudding has firmed and the top has turned golden brown, about 1 hour. Remove from the oven and allow to stand 30 minutes before serving.



# Pumpkin Chiffon Pie

## Ingredients

1 envelope (1 tablespoon)  
unflavored gelatin  
1/4 cup water  
4 eggs, separated  
1 1/4 cups white sugar  
1 1/4 cups pumpkin  
2/3 cup evaporated milk  
1/4 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1 recipe pastry for a 9 inch single  
crust pie

## Directions

Mix the gelatin and water in a small bowl, and set aside.

In a medium bowl, beat the egg yolks until thick. Mix in 3/4 cup sugar, pumpkin, evaporated milk, salt, cinnamon, allspice, nutmeg and ginger.

In a double broiler, cook the mixture over boiling water, stirring constantly, until thick. Mix in the gelatin. Stir to dissolve. Remove from heat and allow the mixture to thicken until it mounds when dropped by the spoonful.

In a clean, dry medium bowl, beat the egg whites until soft peaks form. Gradually mix in the remaining 1/2 cup sugar, and continue beating until firm. Fold in the pumpkin mixture. Transfer to the pie crust. Chill until firm, about 1 hour.



# Pumpkin Pie Pudding

## Ingredients

1 (15 ounce) can solid pack pumpkin  
1 (12 fluid ounce) can evaporated milk  
3/4 cup white sugar  
1/2 cup biscuit/baking mix  
2 eggs, beaten  
2 tablespoons butter or margarine, melted  
2 1/2 teaspoons pumpkin pie spice  
2 teaspoons vanilla extract  
Whipped Topping (optional)

## Directions

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray.

Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees. Serve in bowls with whipped topping if desired.



# Pumpkin-Pine Cookies

## Ingredients

2 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1/2 cup butter, softened  
1 1/3 cups white sugar  
1 egg  
1 1/2 cups canned pumpkin puree  
1/4 cup heavy cream  
1 cup rolled oats  
1/2 cup crushed pineapple,  
drained  
1 cup chopped pecans

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease cookie sheets. Stir together the flour, baking soda, baking powder, cinnamon and cloves; set aside.

In a large bowl, cream together the butter, sugar and egg until smooth. Stir in the pumpkin and cream. Gradually mix in the dry ingredients until well blended and then stir in the oats, pineapple and pecans. Drop dough by tablespoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until bottoms begin to brown. Allow cookies to cool on baking sheets for a few minutes before removing to wire racks to cool completely.



# Pumpkin Cheesecake Squares

## Ingredients

2/3 (18 ounce) package  
refrigerated sugar cookie dough  
1 (10 ounce) package cinnamon  
chips  
3 (8 ounce) packages cream  
cheese, softened  
3/4 cup sugar  
1 teaspoon pumpkin pie spice  
1 teaspoon vanilla extract  
1 cup canned solid-pack pumpkin  
3 eggs

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Pat the cookie dough into a 9x13 inch baking dish to cover the bottom, and sprinkle evenly with the cinnamon chips. Bake in the preheated oven until the crust is lightly browned, 12 to 14 minutes.

Meanwhile, beat together the cream cheese, sugar, pumpkin pie spice, and vanilla until smooth with an electric mixer. Beat in the pumpkin until combined, then beat in the eggs until the mixture is smooth. Pour into the baking dish, and return to the oven. Continue baking until the center of the mixture has set, 30 to 35 minutes.

Cool the baking dish on a wire rack to room temperature, then refrigerate until cold, about 4 hours. Cut into 18 squares to serve.



# Pumpkin Upside Down Cake

## Ingredients

1 (29 ounce) can pumpkin  
1 cup white sugar  
3 eggs  
1 (12 fluid ounce) can evaporated milk  
1 tablespoon pumpkin pie spice  
1 (18.25 ounce) package yellow cake mix  
1 cup butter, melted  
2 cups frozen whipped topping, thawed

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking pan with parchment paper or aluminum foil.

In a large bowl, stir together the pumpkin, sugar and eggs. Mix in the evaporated milk and pumpkin pie spice; pour into the prepared pan.

Sprinkle the dry cake mix over the pumpkin and then drizzle melted butter over the cake mix.

Bake for 1 hour in the preheated oven, or until a knife inserted into the cake comes out clean. Cool, then invert onto a serving dish. Serve with whipped topping.



# Pumpkin Crunch Cake

## Ingredients

1 (15 ounce) can pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
4 eggs  
1 1/2 cups white sugar  
2 teaspoons pumpkin pie spice  
1 teaspoon salt  
1 (18.25 ounce) package yellow cake mix  
1 cup chopped pecans  
1 cup margarine, melted  
1 (8 ounce) container frozen whipped topping, thawed

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking pan.

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice, and salt. Mix well, and spread into the prepared pan.

Sprinkle cake mix over the top of the pumpkin mixture, and pat down. Sprinkle chopped pecans evenly over the cake mix, then drizzle with melted margarine.

Bake for 60 to 80 minutes, or until done. Top with whipped topping when ready to serve.



# Pecan Pumpkin Biscuits

## Ingredients

2 cups all-purpose flour  
1/4 cup sugar  
4 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 cup cold butter or margarine  
1/3 cup chopped pecans, toasted  
2/3 cup canned or cooked  
pumpkin  
1/3 cup half-and-half cream

## Directions

In a large bowl, combine the first six ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in pecans. Combine pumpkin and cream; stir into dry ingredients. Turn onto a floured surface; knead four to six times. Roll to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on a greased baking sheet. Bake at 400 degrees F for 12-15 minutes or until golden brown. Serve warm.



# Pecan Pumpkin Pie I

## Ingredients

2 eggs  
1/2 cup white sugar  
1/2 cup packed brown sugar  
1 tablespoon all-purpose flour  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/2 teaspoon salt  
2 cups solid pack pumpkin puree  
1 (14 ounce) can sweetened condensed milk  
2 tablespoons butter  
1 tablespoon orange zest  
1/4 cup packed brown sugar  
3/4 cup pecan halves

## Directions

Combine eggs, sugars, flour, spices and salt. Blend in pumpkin. Gradually add milk; mix well.

Pour into 9-inch pie shell. Bake in 450 degree F (230 degrees C) oven 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake 40 to 50 minutes longer.

Sprinkle pecan mixture over pie the last 10 minutes before removing from the oven.

To Make Topping: Combine 2 tablespoons butter, 1 tablespoon grated orange rind, 1/4 cup brown sugar and 3/4 cup whole pecans.



# Golden Pumpkin Rolls

## Ingredients

2 (.25 ounce) packages active dry yeast  
1/2 cup warm water (110 degrees F to 115 degrees F)  
1/2 teaspoon sugar  
3/4 cup warm milk (110 to 115 degrees F)  
1/2 cup packed brown sugar  
1/2 cup canned or cooked pumpkin  
3 tablespoons butter or margarine, melted  
1 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
4 cups all-purpose flour

## Directions

In a mixing bowl, dissolve yeast in warm water. Sprinkle with sugar; let stand for 5 minutes. Add milk, brown sugar, pumpkin, butter, salt, spices and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a floured surface; divide into 24 pieces. Shape each into a roll. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 15-20 minutes.



# Pumpkin Torte II

## Ingredients

2 cups graham cracker crumbs  
1/2 cup margarine, melted  
12 ounces cream cheese,  
softened  
3 eggs, beaten  
3/4 cup white sugar  
1 (15 ounce) can pumpkin puree  
3 eggs, separated  
1/2 cup milk  
3/4 cup white sugar  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 teaspoon salt  
2 (.25 ounce) packages unflavored  
gelatin  
1/4 cup cold water  
1/4 cup boiling water  
1/2 cup white sugar  
1 (8 ounce) container frozen  
whipped topping, thawed  
3 tablespoons ground walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan.

In a medium bowl, mix the graham cracker crumbs and margarine. Evenly press into prepared pan to form a crust.

Blend together the cream cheese, eggs and sugar; evenly spread over crust and bake for 20 minutes in the preheated oven. Set aside to cool.

In a 2 quart saucepan, combine the pumpkin, egg yolks, milk, 3/4 cup sugar, cinnamon, nutmeg and salt. Cook over medium heat, stirring constantly, until sugar is dissolved. Set aside to cool.

Place gelatin in a small bowl and soften 2 to 3 minutes in cold water. Mix in boiling water to dissolve. Stir into the pumpkin mixture.

In a mixing bowl, beat egg whites until frothy. Gradually add 1/2 cup sugar; beat until stiff. Fold into pumpkin mixture and pour over cream cheese layer. Refrigerate until firm, about 4 hours, and cut into squares. Top with whipped topping and sprinkle with walnuts.



# Pumpkin Casserole

## Ingredients

2 cups pumpkin puree  
1 cup evaporated milk  
1 cup white sugar  
1/2 cup self-rising flour  
2 eggs  
1 teaspoon vanilla extract  
1/2 cup butter  
2 pinches ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the pumpkin, evaporated milk, sugar, flour, eggs, vanilla, melted butter and ground cinnamon to taste. Spoon into a casserole dish.

Bake at 350 degrees F (175 degrees C) for 1 hour.



# Pumpkin Muffins II

## Ingredients

1 small sugar pumpkin, seeded  
3 cups all-purpose flour  
2 cups white sugar  
2 teaspoons baking soda  
1/2 teaspoon baking powder  
2 teaspoons ground cloves  
2 teaspoons ground cinnamon  
2 teaspoons ground nutmeg  
1 teaspoon ground allspice  
1 teaspoon salt  
2/3 cup vegetable oil  
3 eggs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Split pumpkin in half. Remove seeds and strings. Place on baking sheet, cut side down. Cover with foil and bake in preheated oven until tender, about 90 minutes. Remove pumpkin pulp and puree in blender. Measure out 2 cups pumpkin puree; set aside.

In a large bowl, stir together flour, sugar, baking soda, baking powder, cloves, cinnamon, nutmeg, allspice and salt. In a separate bowl, beat together 2 cups pumpkin puree, vegetable oil and eggs. Stir pumpkin mixture into flour mixture until smooth. Scoop batter into prepared muffin cups.

Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into the center of a muffin comes out clean.



# Frugal Pumpkin Pasta

## Ingredients

1 (16 ounce) package spaghetti  
2 tablespoons olive oil  
3 cloves garlic, minced  
1/2 red onion, chopped  
2 cups chicken stock  
1 (15 ounce) can pumpkin puree  
1/2 cup fat free half-and-half  
1 dash hot pepper sauce  
1 pinch ground cinnamon  
1 pinch ground nutmeg  
salt and ground black pepper to taste  
1 (8 ounce) package goat cheese, crumbled

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Heat the olive oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the chicken stock, pumpkin puree, and half-and-half. Season with hot pepper sauce, cinnamon, nutmeg, salt, and pepper. Reduce heat to medium-low and simmer until sauce has thickened, about 4 minutes. Toss goat cheese into pumpkin sauce and heat through. Serve over pasta.



# Spinach-Stuffed Pumpkins

## Ingredients

4 small sugar pumpkins  
1 (9 ounce) package frozen  
creamed spinach, thawed  
3 ounces cream cheese, softened  
4 slices white cheese, such as  
Monterey Jack  
butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut off tops and remove seeds from pumpkins. Coat the insides with butter, and season with salt and pepper. Replace lids. Place in a shallow baking dish with a small amount of water to prevent bottoms from scorching during cooking.

Bake in the preheated oven for 30 minutes, or until insides have darkened yet outsides remain firm. Meanwhile, small saucepan, stir softened cream cheese into spinach until melted and well-blended.

Fill pumpkins with spinach mixture, and top each with a slice of cheese. Return to the oven for 3 minutes to melt cheese if serving immediately. Pumpkins may be covered and refrigerated at this point until ready to serve. May be reheated in the microwave for 2 minutes.



# Pumpkin Cookies III

## Ingredients

- 1 cup white sugar
- 1 egg
- 1 cup shortening
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup canned pumpkin
- 1/2 cup raisins (optional)
- 1/2 cup chopped walnuts (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together sugar, egg, shortening, and vanilla. Sift together flour, baking soda, baking powder, salt, and cinnamon; stir into the creamed mixture. Stir in the pumpkin, raisins, and walnuts. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake 10-15 minutes in the preheated oven.



# Pumpkin Roll-Out Cookies

## Ingredients

3/4 cup unsalted butter  
1/2 cup packed brown sugar  
1 tablespoon orange zest  
1/2 cup solid pack pumpkin puree  
1 egg yolk  
1 teaspoon vanilla extract  
2 1/4 cups all-purpose flour  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1 pinch salt

## Directions

In a medium bowl, cream the butter, brown sugar, and orange zest. Stir in the pumpkin. Add the eggs and vanilla, mix well. Sift together the flour, cinnamon, ginger, nutmeg, and salt; stir into the pumpkin mixture. Chill dough for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

On a lightly floured surface, roll out the dough to 1/8 inch thickness. Cut into desired shapes and place onto an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Decorate with frosting or candy.



# Savory Pumpkin Soup

## Ingredients

5 cups pumpkin puree  
2 cups vegetable broth  
2 cups heavy cream  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
4 ounces dry pasta  
1/2 teaspoon pumpkin pie spice  
1/2 cup fresh parsley, minced  
1/4 cup cilantro, minced  
1/4 cup butter, softened  
1/2 cup plain yogurt  
1/2 cup sour cream, for topping  
1/4 cup shredded mozzarella  
cheese  
1/4 cup toasted almonds

## Directions

In a large saucepan, mix the pumpkin, vegetable broth, heavy cream, garlic powder and onion powder. Bring to a boil. Stir in the pasta. Cook 12 minutes, or until pasta is tender but firm. Reduce heat to simmer.

Stir in pumpkin pie spice, parsley and cilantro. Slowly stir butter, plain yogurt and sour cream into the mixture, making sure they do not curdle. Stir in the cheese, allowing it to melt. Serve topped with nuts.



# Pumpkin Soup

## Ingredients

6 cups chicken stock  
1 1/2 teaspoons salt  
3 1/2 cups cubed fresh pumpkin  
1 teaspoon fresh parsley  
1 cup chopped onion  
1/2 teaspoon chopped fresh thyme  
1 clove garlic, minced  
1/2 cup heavy whipping cream  
5 whole black peppercorns

## Directions

Cut pumpkin into 1/2-inch cubes.

Heat stock, salt, pumpkin, onion, thyme, garlic, and peppercorns. Bring to a boil, reduce heat to low, and simmer for 30 minutes uncovered.

Puree the soup in small batches (1 cup at a time) using a food processor or blender.

Return to pan and bring to a boil again. Reduce heat to low and simmer for another 30 minutes, uncovered. Stir in heavy cream. Pour into soup bowls and garnish with fresh parsley.



# Pumpkin Honey Butter

## Ingredients

1/2 cup softened butter  
1/2 cup honey  
3 tablespoons canned pure  
pumpkin  
1 teaspoon pumpkin pie spice

## Directions

Place the butter in a mixing bowl, and whip on high speed with an electric mixer until fluffy, about 1 minute.

In another bowl, stir together the honey, pumpkin, and pumpkin pie spice until well mixed. Add the honey mixture to the butter, and whip on high with the electric mixer until the mixture is fluffy and smooth, about 1 more minute. Chill the pumpkin butter for several hours or overnight to blend the flavors.



# Anise Pumpkin Bread

## Ingredients

2 eggs  
1 cup packed brown sugar  
1 cup canned pumpkin  
1/3 cup vegetable oil  
1 teaspoon vanilla extract  
1 1/4 cups all-purpose flour  
1/4 cup quick-cooking oats  
2 teaspoons baking powder  
1 teaspoon anise seed  
1/2 teaspoon salt

### GLAZE:

1/2 cup confectioners' sugar  
2 teaspoons milk  
1/4 teaspoon anise extract  
1/4 teaspoon butter flavoring,  
optional

## Directions

In a mixing bowl, combine the eggs, brown sugar, pumpkin, oil and vanilla. In another bowl, combine the flour, oats, baking powder, aniseed and salt; add to pumpkin mixture and stir until well blended. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine glaze ingredients; drizzle over bread.



# Hazel's Pumpkin Cornbread

## Ingredients

2 cups yellow cornmeal  
1 teaspoon baking soda  
1 teaspoon baking powder  
2 eggs, beaten  
1/4 cup corn oil  
2 tablespoons honey  
1 cup pumpkin puree  
1 cup buttermilk

## Directions

In a large bowl, stir together the cornmeal, baking powder and baking soda. Make a well in the center and pour in the eggs, oil, honey, pumpkin puree and buttermilk. Let the batter stand while you preheat the oven.

Preheat the oven to 425 degrees F (220 degrees C). Heat an 8 or 9 inch cast-iron skillet on the stovetop until hot. Coat with cooking spray, then pour in the cornbread batter.

Bake for 20 to 25 minutes, or until cornbread starts to pull away from the sides of the pan.



# Pumpkin Fudge

## Ingredients

3 cups white sugar  
1 cup milk  
3 tablespoons light corn syrup  
1/2 cup pumpkin puree  
1/4 teaspoon salt  
1 teaspoon pumpkin pie spice  
1 1/2 teaspoons vanilla extract  
1/2 cup butter  
1/2 cup chopped walnuts  
(optional)

## Directions

Butter or grease one 8x8 inch pan.

In a 3 quart saucepan, mix together sugar, milk, corn syrup, pumpkin and salt. Bring to a boil over high heat, stirring constantly. Reduce heat to medium and continue boiling. Do not stir.

When mixture registers 232 degrees F (110 degrees C) on candy thermometer, or forms a soft ball when dropped into cold water, remove pan from heat. Stir in pumpkin pie spice, vanilla, butter and nuts. Cool to lukewarm (110 degrees F or 43 degrees C on candy thermometer).

Beat mixture until it is very thick and loses some of its gloss. Quickly pour into a greased eight-inch pan. When firm cut into 36 squares.



# A Little Country Pumpkin Cake

## Ingredients

### Ingredients for Cake:

2 cups boiling water  
1/2 cup raisins  
2 cups granulated sugar  
1 cup melted CRISCO® All-Vegetable Shortening or CRISCO® Stick  
1 (16 ounce) can solid-pack pumpkin (not pumpkin pie filling)  
4 eggs  
2 cups all-purpose flour  
1 tablespoon ground cinnamon  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon ground ginger  
3/4 teaspoon salt  
1/4 teaspoon ground cloves

### Ingredients for Frosting:

1/4 cup CRISCO® Butter Flavor All-Vegetable Shortening or CRISCO® Butter Flavor Stick  
2 cups Confectioners' sugar  
3 tablespoons milk  
1 tablespoon vanilla extract  
Chopped nuts

## Directions

Heat oven to 350 degrees F. Grease 10-inch round cake pan with CRISCO® Butter Flavor Shortening or CRISCO® Shortening. Flour lightly.

For cake, pour boiling water over raisins in colander. Drain. Press lightly to remove excess water.

Combine granulated sugar, melted CRISCO® Shortening, pumpkin and eggs in large bowl. Beat at medium-high speed of electric mixer 5 minutes.

Combine flour, cinnamon, baking powder, baking soda, ginger, salt and cloves in medium bowl. Add to pumpkin mixture, 1 cup at a time, beating at low speed after each addition until blended. Stir in raisins with spoon. Pour into pan.

Bake for 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 to 15 minutes before removing from pan. Place cake, top side up, on wire rack. Cool completely. Place cake on serving plate.

For frosting, melt CRISCO® Butter Flavor All-Vegetable Shortening in small saucepan on low heat. Transfer to medium bowl. Add confectioners' sugar. Beat at low, then high speed until blended. Add milk and vanilla. Beat at high speed until smooth and frosting is of desired spreading consistency.

Frost top and side of cake. Press nuts into side of cake and around outside top edge.



# No Bake Pumpkin Pie I

## Ingredients

1 (9 inch) prepared graham cracker crust  
1 (.25 ounce) package unflavored gelatin  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 (14 ounce) can sweetened condensed milk  
2 eggs, beaten  
1 (15 ounce) can pumpkin puree

## Directions

In a heavy saucepan combine gelatin, cinnamon, ginger, nutmeg, and salt. Stir in condensed milk and beaten eggs, mixing well. Let stand one minute, then place on burner over low heat, stirring constantly for about 10 minutes, or until gelatin dissolves and mixture thickens. Remove from heat.

Stir in pumpkin, mixing thoroughly, and pour mixture into graham cracker crust. Chill for at least 3 hours before serving.



# Pumpkin, Kale, and Black Bean Stew

## Ingredients

2 tablespoons extra-virgin olive oil  
2 yellow onions, diced  
5 cloves garlic, minced  
1 small sugar pumpkin, peeled, seeded, cut into 1/2-inch dice  
4 cups beef broth  
1 (16 ounce) can diced tomatoes, undrained  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
1 bunch lacinato kale, stems removed, chopped  
1 pound cubed cooked ham  
1 (15 ounce) can black beans, rinsed and drained  
2 tablespoons sherry vinegar  
1 tablespoon thinly sliced sorrel

## Directions

Heat olive oil over medium heat in a soup pot. Cook onion until it begins to soften, about 5 minutes. Add garlic and diced pumpkin and cook for another 5 minutes. Stir in the beef broth, tomatoes, salt and pepper. Bring to a boil, then turn heat to low and simmer until vegetables are tender, about 15 minutes.

While soup is simmering, bring a pot of salted water to a boil. Add the kale and simmer until softened, about 3 minutes. Drain into a colander.

After soup has cooked for 15 minutes, add the kale, ham, and black beans; simmer for another 5 minutes. Stir in the sherry vinegar and sorrel; remove pot from the heat.



# Pumpkin Cake with Orange Glaze

## Ingredients

### Cake:

2 cups boiling water  
1/2 cup raisins  
2 cups granulated sugar  
1 cup Butter Flavor CRISCO®  
Shortening  
4 eggs  
1 (16 ounce) can solid-pack  
pumpkin (not pumpkin pie filling)  
2 cups all-purpose flour  
1 tablespoon ground cinnamon  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon ground ginger  
1/4 teaspoon ground cloves  
3/4 teaspoon salt

### Orange Glaze:

1 cup confectioners' sugar  
3/4 teaspoon grated orange peel  
4 teaspoons orange juice  
Chopped walnuts

## Directions

Heat oven to 350 degrees F. Grease 10-inch (12-cup) Bundt pan with Butter Flavor CRISCO®. Flour lightly.

Pour boiling water over raisins in colander. Drain. Press lightly to remove excess water.

Combine granulated sugar, melted CRISCO® Shortening, pumpkin and eggs in large bowl. Beat at medium-high speed of electric mixer 5 minutes.

Combine flour, cinnamon, baking powder, baking soda, ginger, salt and cloves in medium bowl. Add to pumpkin mixture, 1 cup at a time, beating at low speed after each addition until blended. Stir in raisins with spoon. Pour into pan.

Bake at 350 degrees F for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool 15-20 minutes before removing from pan. Place cake, top side up, on wire rack. Cool completely. Place cake on serving plate.

Combine confectioners' sugar, orange peel and orange juice in small bowl. Stir with spoon to blend. Spoon over top of cake, letting excess glaze run down side. Sprinkle with chopped nuts before glaze hardens.



# Super Moist Pumpkin Bread

## Ingredients

3 1/2 cups all-purpose flour  
2 cups packed dark brown sugar  
2/3 cup white sugar  
2 cups pumpkin puree  
1 cup vegetable oil  
2/3 cup coconut milk  
2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground nutmeg  
1 1/2 teaspoons ground cinnamon  
2/3 cup flaked coconut  
1 cup toasted walnuts, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans.

In a large bowl combine the flour, brown sugar, white sugar, pumpkin puree, oil, coconut milk, baking soda, salt, ground nutmeg and ground cinnamon. Mix until all of the flour is gone. Fold in the nuts and flaked coconut. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and cover loaves with foil tightly. Allow to steam for 10 minutes. Remove foil and turn out onto a cooling rack. Tent lightly with the foil and allow to cool completely.



# Harvest Pumpkin Soup

## Ingredients

2 small sugar pumpkin  
3 cups chicken stock  
3/4 cup heavy whipping cream  
1/4 teaspoon ground nutmeg  
1/2 teaspoon ground sage  
1 1/2 teaspoons salt  
4 tablespoons sour cream

## Directions

Preheat oven to 400 degrees F (205 degrees C). Cut pumpkins in half and scoop out seeds. Spray a cookie sheet with non-stick cooking spray. Place pumpkins, flesh side down on the cookie sheet and roast until soft to the touch, about 45 minutes. Remove pumpkins from oven and let cool. Once pumpkins are cool scrape flesh from skins into a food processor. Discard skins.

Add chicken stock to the pumpkin and puree. Pour soup into a large saucepan and bring to a simmer over medium heat. Stir in cream, nutmeg, sage and salt. Mix well and remove from heat. Serve garnished with a dollop of sour cream



# Pumpkin Cookies VII

## Ingredients

1 cup butter flavored shortening  
1 cup white sugar  
1 egg  
1 teaspoon vanilla extract  
1 cup canned pumpkin puree  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1 (3.4 ounce) package instant vanilla pudding mix  
  
1 (16 ounce) container cream cheese frosting

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter flavored shortening and sugar. Beat in the egg and vanilla, then stir in the pumpkin puree. Combine the flour, baking soda, salt, cinnamon and vanilla instant pudding mix; gradually mix into the pumpkin mixture. Roll into walnut sized balls and place them 2 inches apart onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until lightly browned at the edges. Allow to cool completely before frosting with cream cheese frosting.



# Pumpkin Chocolate Chip Muffins

## Ingredients

3/4 cup white sugar  
1/4 cup vegetable oil  
2 eggs  
3/4 cup canned pumpkin  
1/4 cup water  
1 1/2 cups all-purpose flour  
3/4 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon ground cloves  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/2 cup semisweet chocolate chips

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease and flour muffin pan or use paper liners.

Mix sugar, oil, eggs. Add pumpkin and water. In separate bowl mix together the baking flour, baking soda, baking powder, spices and salt.. Add wet mixture and stir in chocolate chips.

Fill muffin cups 2/3 full with batter. Bake in preheated oven for 20 to 25 minutes.



# Pumpkin Seed Cream Sauce

## Ingredients

1 cup pumpkin seeds  
1/4 cup chopped onion  
1 slice white bread, torn into small pieces  
1 clove crushed garlic  
2 tablespoons vegetable oil  
2 canned green chile peppers, chopped  
1 (14.5 ounce) can chicken broth  
1/2 cup heavy whipping cream  
salt to taste

## Directions

Cook pumpkin seeds, onion, bread, and garlic in oil, stirring frequently, until bread is golden brown. Stir in chilies.

Place mixture in a food processor bowl fitted with steel blade; process until smooth.

Place puree in a small saucepan. Stir in broth, whipping cream, and salt. Heat through over low heat. Serve with Pumpkin Ravioli.



# Spiced Pineapple Pumpkin Delight

## Ingredients

3/4 teaspoon unflavored gelatin  
1/3 cup unsweetened apple juice  
1 cup pumpkin puree  
1 tablespoon pumpkin pie spice  
2 teaspoons white sugar  
1 teaspoon honey  
1 cup crushed pineapple

## Directions

In a small bowl, whisk together the gelatin and apple juice. Place bowl in a larger bowl with hot water and stir until gelatin is dissolved.

Blend together the pumpkin, spice, sugar, honey and gelatin mixture.

Spread 1/4 of the mixture in the bottom of custard cups. Top with 1/4 cup pineapple; repeat layers. Chill for 1 hour before serving.



# Curried Pumpkin Soup

## Ingredients

4 Macintosh apples - peeled,  
cored and chopped  
1 tablespoon butter  
1 onion, finely chopped  
2 cloves garlic, crushed  
1 tablespoon curry powder  
1 teaspoon ground cumin  
1 (15 ounce) can pumpkin puree  
4 cups chicken broth  
1 cup water  
1 teaspoon white sugar

## Directions

Melt butter in a large saucepan over medium heat. Add onion, garlic, curry, and cumin; saute, stirring often, until onion is soft and fragrant.

Stir in apples, pumpkin, broth, water, and sugar. Bring to a boil, stirring often. Cover, and reduce heat to low. Simmer for 25 minutes, stirring occasionally.

Puree soup in a food processor or a blender.

Return soup to saucepan; reheat, covered, over low heat.



# Pumpkin, Spinach, and Feta Frittata

## Ingredients

4 cups cubed fresh pumpkin  
1 (10 ounce) potato, peeled and coarsely chopped  
4 1/2 ounces fresh spinach, chopped  
7 ounces crumbled feta cheese  
3/4 cup shredded Cheddar cheese  
8 eggs, lightly beaten  
1 small red onion, thinly sliced

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 10-inch square baking dish and line it with parchment paper.

Place the pumpkin in a microwave-safe bowl; cover and cook in microwave on full power, stirring halfway through cooking time, until tender, about 5 minutes. Place the potato in a microwave-safe bowl; cover and cook in microwave on full power until tender enough to pierce with a fork, about 4 minutes.

Combine the pumpkin and potato in a large bowl. Add the spinach, feta cheese, Cheddar cheese, and eggs; stir. Transfer mixture to prepared dish; top with sliced onion.

Bake in preheated oven until firm, about 25 minutes. Allow to rest 5 minutes before serving.



# Pumpkin Bean Soup

## Ingredients

1 tablespoon olive oil  
1 red bell pepper, chopped  
1 onion, chopped  
2 cloves garlic, minced  
1 teaspoon ground cumin  
1 (15 ounce) can pumpkin puree  
1 (15 ounce) can black beans,  
rinsed and drained  
1 (14 ounce) can whole kernel  
corn, drained  
2 cups chicken broth  
1 (8 ounce) can tomato sauce  
1 teaspoon fresh cilantro leaves,  
finely chopped  
salt and pepper to taste  
1/2 cup heavy cream, whipped  
(optional)  
1/4 cup fresh chopped cilantro,  
for garnish (optional)

## Directions

Heat the olive oil in a saucepan over medium heat. Stir in the bell pepper and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Mix in the garlic and cumin and cook, stirring, for an additional 2 minutes.

Pour in the pumpkin puree, black beans, corn, chicken broth, tomato sauce, and 1 teaspoon cilantro; season to taste with salt and pepper. Bring the soup to a gentle boil; reduce the heat and simmer, covered, for 25 minutes.

Garnish each bowl of soup with a dollop of unsweetened whipped cream and additional cilantro, if desired.



# Pumpkin Bread III

## Ingredients

3 cups all-purpose flour  
3 cups white sugar  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1 teaspoon ground allspice  
1 1/2 teaspoons salt  
2 teaspoons baking soda  
1 cup vegetable oil  
2/3 cup water  
1 cup canned pumpkin  
4 eggs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 1 pound coffee cans.

Sift together the dry ingredients .

Combine the vegetable oil, water, canned pumpkin and eggs. Slowly add dry ingredients to egg mixture and mix until blended

Evenly distribute the batter between the coffee cans. Bake at 350 degrees F (175 degrees C) for 50-55 minutes or until a toothpick inserted in center comes out clean and top of bread is browned. Cool bread in coffee cans on a rack for 15 minutes. Remove bread from cans by running a knife around the inside and turning can upside down to dislodge bread (should slide right out!). Cool completely.



# Pumpkin Chocolate Dessert Cake

## Ingredients

2 2/3 cups all-purpose flour  
2/3 cup unsweetened cocoa powder  
1 1/2 tablespoons pumpkin pie spice  
2 teaspoons baking powder  
1 teaspoon baking soda  
3/4 cup butter  
2 cups white sugar  
1/3 cup applesauce  
3 eggs, beaten  
1/2 cup heavy cream  
1 (15 ounce) can pumpkin  
  
1 cup brown sugar  
1/2 cup butter  
1/3 cup heavy cream  
1 cup confectioners' sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch Bundt pan.

In a medium bowl, mix the flour, cocoa powder, pumpkin pie spice, baking powder and baking soda. In a large bowl, beat together 3/4 cup butter, 2 cups sugar, applesauce, and eggs. Mix in 1/2 cup heavy cream and pumpkin. Stir into the flour mixture just until blended. Spread evenly in the prepared pan.

Bake 40 minutes in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in the pan over a wire rack. Invert cake onto a serving plate.

Place the brown sugar, 1/2 cup butter, and 1/3 cup heavy cream in a medium saucepan. Bring to a boil while stirring to blend until smooth. Cook until sugar is dissolved. Whisk in the confectioner's sugar, and drizzle over the cake immediately.



# Pumpkin Bread Puddin'

## Ingredients

1 egg  
3 egg yolks  
1 1/2 cups whole milk  
2/3 cup sugar  
3/4 cup canned pumpkin puree  
1 teaspoon vanilla extract  
1/8 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
3 1/2 cups white bread cubes  
3/8 cup miniature chocolate chips  
2 tablespoons brown sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 6 large custard cups.

Whisk together the egg and egg yolks in a large bowl. Add the milk, sugar, pumpkin puree, vanilla extract, salt, cinnamon, nutmeg, and cloves; whisk into a smooth batter. Add the bread cubes and toss gently to dampen. Set aside for 15 minutes.

Pour the batter evenly into the prepared cups. Sprinkle chocolate chips and brown sugar over each portion. Arrange the custard cups in a shallow baking pan. Pour hot water into the baking pan to halfway up the sides of the custard cups.

Bake in preheated oven until pudding is golden brown and puffy, about 40 minutes; transfer to cooling rack for 10 minutes.



# Pumpkin Toffee Pie

## Ingredients

1 (9 inch) unbaked pie crust  
3/4 cup toffee baking bits  
1 (15 ounce) can pumpkin puree  
1/2 cup white sugar  
1 cup light brown sugar  
1 1/2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 teaspoon vanilla extract  
1 pinch salt  
1/2 cup milk  
1/2 cup heavy cream  
3 eggs

## Directions

Preheat oven to 375 degrees F (190 degrees C). Sprinkle toffee bits into pie shell; set aside.

In a large bowl, combine pumpkin puree, white sugar, brown sugar, cinnamon, ginger, nutmeg, vanilla and salt. Beat in the milk, cream and eggs until filling is smooth and creamy. Pour filling over toffee bits in pie shell. Place on baking sheet in the middle of the oven.

Bake in the preheated oven for 60 to 90 minutes, or until filling is set and crust is golden brown.



# Pumpkin Chip Drops

## Ingredients

1 cup butter or margarine,  
softened  
1 cup sugar  
1 cup packed brown sugar  
1 egg  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 cup quick-cooking oats  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 cup canned or cooked pumpkin  
1 cup semisweet chocolate chips

## Directions

In a mixing bowl, cream the butter and sugars. Beat in egg and vanilla. Combine flour, oats, baking soda, cinnamon and salt; add to the creamed mixture alternately with pumpkin. Stir in the chocolate chips. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 9-12 minutes or until golden brown. Cool on wire racks.



# Pumpkin, Sweet Potato, Leek and Coconut Milk

## Ingredients

1 tablespoon vegetable oil  
1 onion, finely chopped  
1 leek, chopped  
1 pound peeled and diced pumpkin  
3/4 pound sweet potato, peeled and cubed  
1 quart vegetable broth  
1 1/4 cups light coconut milk

## Directions

Heat the oil in a soup pot over medium heat. Add the onion and leek, and cook for a few minutes, until soft. Stir in the pumpkin, sweet potato, and vegetable broth. Bring to a boil, then cover and reduce heat to low.

Simmer for about 15 minutes, until vegetables are tender. Mash vegetables coarsely using a potato masher. Stir in the coconut milk, season with salt and pepper, and serve.



# Blueberry Pumpkin Muffins

## Ingredients

3/4 cup all-purpose flour  
3/4 cup quick cooking oats  
2/3 cup white sugar  
2 teaspoons baking powder  
3/4 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon nutmeg  
1/2 cup canned pumpkin  
1/2 cup milk  
1 egg  
1/4 cup butter, melted  
3/4 cup fresh blueberries or frozen blueberries, thawed

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour muffin pan or use paper liners.

Mix the flour, oats, sugar, baking powder, salt, cinnamon, and nutmeg together in a mixing bowl until evenly blended. In a separate bowl, stir together the pumpkin, milk, egg, and butter. Gradually stir in the flour mixture, just until all ingredients are moistened. Fold in the blueberries. Spoon batter into muffin cups, filling to the top.

Bake in preheated oven until tops spring back when lightly pressed, about 20 minutes.



# Pumpkin Joes

## Ingredients

5 pounds ground beef  
1/2 large onion, diced  
1 tablespoon pumpkin pie spice  
1 teaspoon dried thyme  
1/2 teaspoon ground dried rosemary  
salt to taste  
1 3/4 tablespoons Worcestershire sauce  
1 tablespoon hot pepper sauce, or to taste  
2 (10.75 ounce) cans condensed tomato soup  
1 1/2 (10.75 ounce) cans condensed cream of celery soup  
1 (29 ounce) can pure pumpkin

## Directions

Brown the ground beef with the onion in a large skillet over medium heat, breaking up the meat as it cooks, until the beef is crumbly and starting to brown, about 10 minutes. Drain the fat from the beef, and stir in the pumpkin pie spice, thyme, rosemary, salt, Worcestershire sauce, hot pepper sauce, tomato soup, celery soup, and pumpkin. Mash the pumpkin, and stir until all ingredients are well combined.

Bring the mixture to a boil, reduce the heat, and simmer until the flavors have blended and the mixture is thickened, about 1 hour.



# Pumpkin-Oatmeal Raisin Cookies

## Ingredients

2 cups all-purpose flour  
1 1/3 cups quick or old-fashioned oats  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 cup butter or margarine, softened  
1 cup packed brown sugar  
1 cup granulated sugar  
1 cup LIBBY'S® 100% Pure Pumpkin  
1 large egg  
1 teaspoon vanilla extract  
3/4 cup chopped walnuts  
3/4 cup raisins

## Directions

Preheat oven to 350 degrees F. Lightly grease baking sheets.

Combine flour, oats, baking soda, cinnamon and salt in medium bowl. Beat butter, brown sugar and granulated sugar in large mixer bowl until light and fluffy. Add pumpkin, egg and vanilla extract; mix well. Add flour mixture; mix well. Stir in nuts and raisins. Drop by rounded tablespoons onto prepared baking sheets.

Bake for 14 to 16 minutes or until cookies are lightly browned and set in centers. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.



# Frost-On-The-Pumpkin Pie

## Ingredients

1 1/2 cups graham cracker  
crumbs  
3 tablespoons sugar  
1/4 teaspoon ground nutmeg  
1/8 teaspoon ground cloves  
1/3 cup butter or margarine,  
melted

### FILLING:

1 (16 ounce) can vanilla frosting  
1 (15 ounce) can solid pack  
pumpkin  
1 cup sour cream  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 cup whipped topping

## Directions

In a small bowl, combine the first five ingredients. Set aside 1 tablespoon for topping. Press remaining crumb mixture onto the bottom and up the sides of an ungreased 9-in. pie plate. Bake at 350 degrees F for 7-9 minutes or until crust just begins to brown. Cool on a wire rack.

In a mixing bowl, combine frosting, pumpkin, sour cream, cinnamon, ginger and cloves. Fold in whipped topping. Spoon into crust. Sprinkle with the reserved crumb mixture. Refrigerate for at least 4 hours before serving.



# Spicy Pumpkin Pie II

## Ingredients

2 cups canned pumpkin puree  
1 cup milk  
1 cup light cream  
1/2 cup brown sugar  
1/2 cup white sugar  
1 1/2 teaspoons ground cinnamon  
1/4 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 tablespoon all-purpose flour  
2 eggs, lightly beaten  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 450 degrees F (230 degrees C.)

In a large bowl, combine pumpkin puree, milk, cream, brown sugar and white sugar. Mix in the cinnamon, salt, nutmeg, ginger and cloves. Beat in the flour and eggs. Pour filling into pie shell.

Bake for 10 minutes at 450 degrees F (230 degrees C) then reduce the temperature to 350 degrees F (175 degrees C) and bake for 50 minutes, or until filling has set.



# Thai-Style Steamed Pumpkin Cake

## Ingredients

2 tablespoons tapioca flour  
1/4 cup rice flour  
1 1/2 teaspoons arrowroot powder  
1/2 cup coconut cream  
1 cup white sugar  
1 (2 pound) pumpkin - peeled, seeded, and grated  
1 cup coconut milk  
1/8 teaspoon salt

## Directions

Bring about 1-1/2 inches of water to boil in a steamer fitted with a basket large enough for a 9-inch square baking dish to lie flat.

Sift the tapioca flour, rice flour, and arrowroot powder together into a bowl. Gradually stir the coconut cream into the mixture until completely incorporated and smooth, about 10 minutes. Stir the sugar, pumpkin, coconut milk, and salt into the mixture, dissolving the sugar completely into the batter; pour into a 9-inch square baking dish.

Steam over the boiling water until the cake is cooked through, about 25 minutes. Allow the cake to cool before cutting into squares to serve.



# Frosty Ginger Pumpkin Squares

## Ingredients

1/4 cup butter or margarine,  
melted  
1 cup crushed graham crackers  
1 cup crushed gingersnap cookies  
2 cups canned pumpkin  
1 cup sugar  
1/2 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1 cup chopped walnuts  
2 quarts vanilla ice cream, slightly  
softened

## Directions

In a bowl, combine the butter and crushed graham crackers and gingersnaps. Press half of the crumb mixture into an ungreased 13-in. x 9-in. x 2-in. dish. In a bowl, combine the pumpkin, sugar, cinnamon, salt, ginger and nutmeg. Stir in walnuts. Fold in softened ice cream. Spoon into crust. Sprinkle remaining crumb mixture over top. Freeze until firm, about 3 hours.



# Dinner in a Pumpkin I

## Ingredients

1 medium sugar pumpkin  
1 1/2 pounds lean ground beef  
1 onion, chopped  
1 clove garlic, minced  
1 1/2 teaspoons white sugar  
1 1/2 teaspoons Italian seasoning  
1 1/2 teaspoons salt  
1/8 teaspoon ground black pepper  
4 cups tomato juice  
3 cups shredded cabbage  
1/2 pound fresh green beans, washed and trimmed  
1 cup uncooked white rice

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Wash pumpkin, cut off top, scrape out seeds and discard.

Place hamburger in a large, deep skillet. Crumble and cook over medium high heat until evenly brown. Drain fat, add onion and garlic; saute slightly.

Add sugar, Italian herbs, salt, pepper, tomato juice and rice; mix thoroughly.

Layer inside of pumpkin with 1/3 of cabbage, green beans and beef and rice mixture. Repeat layers, replace lid and bake for 2 to 3 hours.



# Pumpkin Gingerbread

## Ingredients

3 cups sugar  
1 cup vegetable oil  
4 eggs  
2/3 cup water  
1 (15 ounce) can pumpkin puree  
2 teaspoons ground ginger  
1 teaspoon ground allspice  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
1 1/2 teaspoons salt  
1/2 teaspoon baking powder

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large mixing, combine sugar, oil and eggs; beat until smooth. Add water and beat until well blended. Stir in pumpkin, ginger, allspice cinnamon, and clove.

In medium bowl, combine flour, soda, salt, and baking powder. Add dry ingredients to pumpkin mixture and blend just until all ingredients are mixed. Divide batter between prepared pans.

Bake in preheated oven until toothpick comes out clean, about 1 hour.



# Baked Miniature Pumpkins

## Ingredients

1 small sugar pumpkin  
1 teaspoon brown sugar  
1/2 teaspoon butter  
2 teaspoons ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut off the top of the pumpkin and scrape out all the seeds. Place the butter or margarine and brown sugar inside the pumpkin and sprinkle with ground cinnamon. Put the pumpkin lid back on and place pumpkin in a baking pan with a little water in the bottom.

Bake at 350 degrees F (175 degrees C) for about 30 minutes or until tender. These can also be baked in the microwave on high for about 10 to 15 minutes.



# Chunky Pumpkin Chili

## Ingredients

2 pounds ground beef  
1 large onion, diced  
1 green bell pepper, diced  
2 (15 ounce) cans kidney beans, drained  
1 (46 fluid ounce) can tomato juice  
1 (28 ounce) can peeled and diced tomatoes with juice  
1/2 cup canned pumpkin puree  
1 tablespoon pumpkin pie spice  
1 tablespoon chili powder  
1/4 tablespoon SLENDA® No Calorie Sweetener, Granulated

## Directions

In a large pot over medium heat, cook beef until brown; drain. Stir in onion and bell pepper and cook 5 minutes. Stir in beans, tomato juice, diced tomatoes and pumpkin puree. Season with pumpkin pie spice, chili powder and SLENDA® Granulated Sweetener. Simmer 1 hour.



# Stuffed Pumpkin II

## Ingredients

1 medium sugar pumpkin  
1 (6 ounce) package dry bread  
stuffing mix

## Directions

Cut a hole in the top of the pumpkin and remove the seeds and pulp.

Preheat oven to 350 degrees F (175 degrees C).

Prepare stuffing according to directions. Stuff the pumpkin.

Bake in the preheated oven 1 hour, or until tender.



# Mincemeat and Pumpkin Layer Pie

## Ingredients

1 1/2 cups prepared, meatless mincemeat  
1 egg, beaten  
1 cup pumpkin puree  
1/2 cup white sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
1 prepared 8 inch pastry shell  
1 cup whipped cream

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Beat together egg, pumpkin, sugar, spices, and salt with rotary beater.

Spread mincemeat into the bottom of the pastry shell. Pour pumpkin mixture over mincemeat.

Bake for 35 to 40 minutes. Serve with whipped cream, slightly warm or cool, but not cold.



# Pecan Pumpkin Pie III

## Ingredients

1 (9 inch) pie shell  
3/4 cup pumpkin puree  
2 tablespoons light brown sugar,  
packed  
1 egg  
2 tablespoons sour cream  
1/8 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
3/4 cup light corn syrup  
1/2 cup packed light brown sugar  
3 eggs  
3 tablespoons unsalted butter,  
melted  
2 teaspoons vanilla extract  
1/4 teaspoon lemon zest  
1 1/2 teaspoons lemon juice  
1/4 teaspoon salt  
1 1/3 cups chopped pecans

## Directions

Place rack in upper third of oven. Preheat oven to 425 degrees F (220 degrees C).

To Make Pumpkin Layer: In a medium bowl combine pumpkin puree, 2 tablespoons brown sugar, 1 egg, sour cream, cinnamon, and nutmeg. Stir until thoroughly combined. Spread mixture into pie shell.

To Make Pecan Layer: In a medium bowl, combine corn syrup, 1/2 cup brown sugar, 3 eggs, butter, vanilla, lemon rind, lemon juice, and salt. Mix well, then stir in pecans. Carefully spoon mixture over pumpkin layer.

Bake in preheated oven for 20 minutes, then reduce heat to 350 degrees F (175 degrees C). Bake an additional 20 to 30 minutes. The filling will puff slightly, but the center will not be completely set. Allow to set for at least an hour before serving. Serve warm or at room temperature.



# Crunchy Pumpkin Pie Granola

## Ingredients

1/3 cup brown sugar  
1 tablespoon pumpkin pie spice  
3 1/2 cups rolled oats  
1/2 cup sliced almonds  
1/2 cup chopped pecans  
2/3 cup applesauce  
1/2 cup honey  
1 tablespoon vanilla extract  
1/2 cup raisins  
1/2 cup dried cranberries

## Directions

Preheat an oven to 250 degrees F (120 degrees C). Coat 2 baking sheets with nonstick cooking spray.

Combine brown sugar, pumpkin pie spice, rolled oats, almonds, and pecans in a large bowl. Mix the applesauce, honey, and vanilla in a separate large bowl. Stir the oat mixture into the applesauce mixture, until granola begins to gather in clusters. Spoon granola evenly onto prepared baking sheets.

Bake in preheated oven, stirring every 20 minutes, until lightly browned and crispy, about 1 hour.

Remove from oven; cool to room temperature. Stir in raisins and cranberries; store in an airtight container.



# Cooked Pumpkin

## Ingredients

1 medium sugar pumpkin

## Directions

Preheat oven to 300 degrees F (150 degrees C).

Cut pumpkin into small manageable pieces and cut off pith and seeds.

Place cut pumpkin skin side up in a large roasting pan. Add 1/4 inch of water and bake uncovered for 1 hour or until tender. Remove from oven and allow pumpkin to cool.

When cooled, cut away skin and mash or puree. Use in any recipe that calls for canned pureed pumpkin.



# Toasted Pumpkin Seeds

## Ingredients

2 cups raw pumpkin seeds  
1 1/2 teaspoons Worcestershire sauce  
1 1/2 tablespoons butter, melted  
1 1/4 teaspoons seasoned salt

## Directions

Preheat the oven to 250 degrees F (120 degrees C).

Rinse the pumpkin seeds and pat dry. Place them in a bowl. Add the Worcestershire sauce, melted butter and seasoned salt; stir until evenly coated. Spread out in an even layer on a baking sheet.

Bake for about 1 hour in the preheated oven, stirring occasionally, until crisp, dry and golden brown.



# Pumpkin-Oat Scones

## Ingredients

2 cups all-purpose flour  
1 cup old-fashioned rolled oats  
1 tablespoon baking powder  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
6 tablespoons cold butter  
3/4 cup pumpkin puree  
2 tablespoons cold milk  
1 large egg  
1/2 teaspoon vanilla extract

1 cup confectioners' sugar  
1 tablespoon milk, or as needed  
1 pinch ground ginger  
1 dash ground cinnamon, or to taste

## Directions

Preheat an oven to 425 degrees F (220 degrees C).

Whisk the flour, oats, baking powder, salt, 1 teaspoon cinnamon, nutmeg, 1/2 teaspoon ground ginger, and cloves together in a mixing bowl. Cut the cold butter into the mixture with a pastry blender or fork until the mixture resembles coarse crumbs the size of peas or smaller. Whisk the pumpkin puree, 2 tablespoons cold milk, the egg, and vanilla together in a small bowl; fold into the flour mixture until just blended.

Divide dough into two sections on a lightly floured surface. Gather each into a ball and knead about 10-12 times. Flatten balls to 1/2-inch thickness on a non-stick baking sheet. Leave about 2 inches between the rounds. Cut rounds into sixths with a butter knife, but do not separate the wedges.

Bake in the preheated oven until the bottoms and edges are just golden brown, 12 to 16 minutes. Set aside to cool.

While the scones cool, mix the confectioners' sugar, 1 tablespoon milk, remaining pinch of ginger, and dash of cinnamon together in a small bowl. Add more milk to thin the frosting as needed. Pour the frosting into a sealable plastic bag. Snip off a corner of the bag and drizzle icing over the cooled scones in a zigzag fashion. The icing will harden as it cools.



# Pumpkin Bread

## Ingredients

3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons salt  
1 teaspoon baking powder  
1 teaspoon ground nutmeg  
1 teaspoon ground allspice  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
3 cups white sugar  
1 cup canola oil  
4 eggs, beaten  
2 cups solid pack pumpkin puree  
2/3 cup water

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two loaf pans.

In a medium mixing bowl, combine flour, baking soda, salt, baking powder, nutmeg, allspice, cinnamon and cloves.

In a large bowl with an electric mixer, blend sugar, oil and eggs. Stir in pumpkin. Slowly blend the flour mixture into pumpkin mixture. While blending the mixture add water incrementally. Pour the batter into two prepared loaf pans.

Bake in a preheated 350 degrees F (175 degrees C) oven for 90 minutes. Let cool for 10 minutes before removing from the pans.



# Pumpkin Chip Bread

## Ingredients

1 3/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/2 cup margarine  
1 cup white sugar  
2 eggs  
3/4 cup solid pack pumpkin puree  
3/4 cup semi-sweet chocolate chips  
3/4 cup chopped walnuts  
1/2 cup confectioners' sugar  
1 tablespoon milk  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground cinnamon

## Directions

In a large bowl mix together the flour, baking soda, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, ground ginger, and ground cloves.

In a separate bowl cream together the sugar and butter or margarine. Add eggs and beat until smooth.

Alternately add the creamed ingredients and pumpkin to the dry ingredients. Fold in chocolate chips and chopped nuts. Spoon into two greased 9x5 inch loaf pans.

Bake in a preheated 350 degree F(175 degrees C) oven for 45 to 50 minutes.

To make the glaze: In a small bowl, combine confectioners sugar, 1/8 teaspoon cinnamon, and 1/8 teaspoon nutmeg. Add milk, and mix until smooth. Drizzle over warm cake.



# Orange Pumpkin Loaf

## Ingredients

- 1 large orange
- 1/3 cup butter, softened
- 1 1/3 cups white sugar
- 2 eggs
- 1 cup canned pumpkin
- 1/3 cup water
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 cup chopped walnuts
- 1/2 cup chopped raisins

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Cut orange into wedges, and remove seeds. Place orange, peel and all, in a food processor. Pulse until finely chopped; set aside.

In a large bowl, cream butter and sugar until smooth. Beat in the eggs one at a time, then stir in the pumpkin, water, and the ground orange. Mix together flour, baking soda, baking powder, salt, cinnamon, and cloves. Stir into batter just until moistened. Stir in nuts and raisins. Spoon into the prepared loaf pan.

Bake for 1 hour in the preheated oven, or until a toothpick inserted near the center comes out clean. Let stand 10 minutes, then remove from pan, and cool on a wire rack.



# Pumpkin Bread VI

## Ingredients

1 cup all-purpose flour  
1 cup whole wheat flour  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 1/2 teaspoons baking powder  
1/4 teaspoon ground allspice  
1/4 teaspoon ground nutmeg  
1/3 cup vegetable oil  
3/4 cup brown sugar  
2 eggs  
1/3 cup orange juice  
1 cup pumpkin puree

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Mix together flour, salt, baking soda, baking powder, allspice and nutmeg. In a large bowl, beat together vegetable oil, brown sugar, eggs, orange juice and pumpkin. Stir flour mixture into pumpkin mixture until just combined. Pour batter into prepared loaf pan.

Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of the loaf comes out clean.



# Spiderweb Pumpkin Cheesecake

## Ingredients

1 3/4 cups chocolate wafer crumbs

1/4 cup butter or margarine, melted

### FILLING:

3 (8 ounce) packages cream cheese, softened

3/4 cup sugar

1/2 cup packed brown sugar

3 eggs

1 (15 ounce) can solid pack pumpkin

2 tablespoons cornstarch

3 teaspoons vanilla extract

1 1/2 teaspoons pumpkin pie spice

### TOPPING:

2 cups sour cream

3 tablespoons sugar

2 teaspoons vanilla extract

### SPIDERWEB GARNISH:

1 cup sugar

1/8 teaspoon cream of tartar

1/3 cup water

4 (1 ounce) squares semisweet chocolate, melted

## Directions

Combine wafer crumbs and butter; press onto the bottom and 1 in. up the sides of a greased 10-in. springform pan. Set aside. In a mixing bowl, beat cream cheese and sugars until smooth. Add eggs; beat on low speed just until combined. Whisk in pumpkin, cornstarch, vanilla and pumpkin pie spice just until blended. Pour into crust. Place on a baking sheet. Bake at 350 degrees F for 60-65 minutes or until center is almost set. Cool on a wire rack for 10 minutes.

Combine topping ingredients; spread over filling. Bake at 350 degrees F for 6 minutes. Cool on a wire rack for 10 minute. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan; set aside.

For spiderwebs, draw six 3-in. x 2-in. half circles on two sheets of parchment paper on top; tape both securely to work surface. In a saucepan, bring the sugar, cream of tartar and water to a boil over medium heat. Boil, without stirring, until mixture turns a light amber color and candy thermometer reads 350 degrees F. Immediately remove from the heat and stir. Cool, stirring occasionally, for 10-15 minutes or until hot sugar mixture falls off a metal spoon in a fine thread.

Using a spoon or meat fork, carefully drizzle syrup over half-circle outlines and inside the outlines to form spiderwebs; reheat syrup if needed. Cool completely. Place melted chocolate in a resealable plastic bag; cut a small hole in a corner of bag. Pipe 1-in. spiders onto parchment or foil; cool completely. With remaining melted chocolate, pipe two or three dots on each web; attach spiders.

Remove sides of springform pan. Cut cheesecake; place a web on top of each slice and remaining spiders on the side. Refrigerate leftovers.



# Pumpkin Ravioli

## Ingredients

1 cup ricotta cheese  
1/2 cup pumpkin puree  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
2 cups all-purpose flour  
1/2 teaspoon salt  
1/4 cup tomato paste  
1 tablespoon olive oil  
2 eggs  
2 tablespoons water

## Directions

Mix the cheese, pumpkin, 1/2 teaspoon salt, and the nutmeg. Set filling aside.

Mix the flour, and 1/2 teaspoon salt in a large bowl; make a well in the center of the flour. Beat the tomato paste, oil, and eggs until well blended, and pour into the well in the flour. Stir with a fork, gradually bring the flour mixture to the center of the bowl until the dough makes a ball. If the dough is too dry, mix in up to 2 tablespoons water.

Knead lightly on a floured cloth-covered surface, adding flour if dough is sticky, until smooth and elastic, about 5 minutes. Cover, and let rest for another 5 minutes. Divide the dough into 4 equal parts. Roll the dough, one part at a time, into a rectangle about 12 x 10 inches. Keep the rest of the dough covered while working.

Drop 2 level teaspoons filling onto half of the rectangle, about 1 1/2 inches apart in 2 rows of 4 mounds each. Moisten the edges of the dough, and the dough between the rows of pumpkin mixture with water. Fold the other half of the dough up over the pumpkin mixture, pressing the dough down around the pumpkin. Cut between the rows of filling to make ravioli; press the edges together with a fork, or cut with a pastry wheel. Seal edges well. Repeat with the remaining dough and pumpkin filling. Place ravioli on towel. Let stand, turning once, until dry, about 30 minutes.

Cook ravioli in 4 quarts of boiling salted water until tender; drain carefully.



# Pilgrim Pumpkin Pie

## Ingredients

4 cups all-purpose flour  
1 tablespoon white sugar  
2 teaspoons salt  
1 3/4 cups shortening  
1 tablespoon distilled white vinegar  
1 egg  
1/2 cup ice water

2 eggs, beaten  
2 cups pumpkin puree  
3/4 cup honey  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 (12 fluid ounce) can evaporated milk

2 cups heavy whipping cream  
1/4 cup honey  
1/2 teaspoon ground ginger

## Directions

Preheat oven to 425 degrees F (220 degrees C).

To Make Pastry: In a large bowl, mix together flour, 1 tablespoon sugar, and 2 teaspoons salt. Cut in shortening until mixture resembles coarse meal.

In a small bowl whisk together vinegar, 1 egg, and ice water. Pour into flour mixture and stir until dough forms a ball. Divide into 4 portions. Freeze 3 of them or use for other pies. Reserve one for Pilgrim Pumpkin Pie.

To Make Pumpkin Filling: In a large bowl, combine 2 beaten eggs, pumpkin, 3/4 cup honey or sugar, 1/2 teaspoon salt, cinnamon, 1/2 teaspoon ginger, cloves, and evaporated milk. Mix well.

Roll out pastry and fit into a 9 inch pie plate. Pour in pumpkin filling.

Bake in preheated oven for 15 minutes, then reduce heat to 350 degrees F (175 degrees C). Bake an additional 45 minutes, until filling is set.

To Make Honey Ginger Cream: In a large bowl combine whipping cream, 1/4 cup honey, and 1/2 teaspoon ginger. Whip until soft peaks form. Chill 1 hour before serving. Place a spoonful on top of each slice of pie.



# Pumpkin Bars II

## Ingredients

2 cups white sugar  
1/2 cup vegetable oil  
1 (15 ounce) can pumpkin puree  
4 eggs, beaten  
2 cups buttermilk baking mix  
2 teaspoons ground cinnamon  
1/2 cup raisins  
  
3 ounces cream cheese, softened  
1/3 cup butter, softened  
1 tablespoon milk  
1 teaspoon vanilla extract  
2 cups confectioners' sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10x15 inch jellyroll pan.

Beat together the sugar, oil, pumpkin and eggs. Stir in baking mix, cinnamon and raisins; pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes or until toothpick inserted in center comes out clean; allow to cool.

Prepare the frosting by beating together the cream cheese, 1/3 cup butter, milk, vanilla and powdered sugar. Spread frosting evenly over cake and cut into bars.



# Pumpkin Coconut Bread

## Ingredients

2 cups white sugar  
1 cup packed brown sugar  
1 cup vegetable oil  
4 eggs  
1 (15 ounce) can pumpkin puree  
3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons salt  
1/2 teaspoon ground cloves  
1 1/2 teaspoons ground cinnamon  
1 teaspoon ground allspice  
1 teaspoon ground nutmeg  
2/3 cup water  
1 cup flaked coconut  
1/2 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5 inch loaf pans.

Mix together sugars, oil, and eggs. Mix in pumpkin. Add flour, salt, soda, and spices, and then water. Stir together until just moistened. Stir in coconut and nuts. Pour batter into prepared pans.

Bake for 60 minutes, or until tester inserted in the center comes out clean.



# No Crust Pumpkin Pie

## Ingredients

1/2 cup buttermilk baking mix  
1 2/3 cups canned pumpkin  
1 (12 fluid ounce) can evaporated milk  
1/3 cup milk  
4 eggs  
2 teaspoons pumpkin pie spice  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
1/2 cup brown sugar  
1/2 cup white sugar

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 10 inch fluted pie pan; dust with baking mix.

In a large bowl, mix pumpkin, evaporated milk, milk and eggs together. Stir in baking mix, pie spice, vanilla and salt. Continue stirring while gradually adding the brown sugar and white sugar. When the mixture is thoroughly blended, pour into the prepared pan.

Bake in preheated oven for 10 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for an additional 35 minutes or until knife inserted in center of pie comes out clean.



# Pumpkin Muffins I

## Ingredients

1 1/2 cups self-rising flour  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/4 teaspoon pumpkin pie spice  
1/2 cup packed brown sugar  
1/2 cup raisins  
1 egg  
1/4 cup vegetable oil  
1/2 cup canned pumpkin puree  
1/2 cup milk

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners.

Sift the flour, salt, nutmeg, and pumpkin pie spice into a medium size mixing bowl. Stir in the brown sugar and the sultana raisins. In another bowl, stir together the egg, oil, pumpkin and milk, add to the dry ingredients and mix until just blended. Fill prepared muffin cups 3/4 full.

Bake at 375 degrees F (190 degrees C) for 18 to 20 minutes or until a toothpick stuck into the center of a muffin comes out clean.



# Delicious Pumpkin Bread

## Ingredients

3 1/4 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoon ground nutmeg  
2 cups solid pack pumpkin puree  
1 cup vegetable oil  
1/2 cup chopped walnuts  
(optional)  
1 1/2 teaspoons salt  
1 teaspoon ground cinnamon  
3 cups white sugar  
2/3 cup water  
4 eggs

## Directions

Grease and flour three 7 x 3 inch pans. Preheat oven to 350 degrees F (175 degrees C).

Measure flour, sugar, baking soda, salt, and spices into a large bowl. Stir to blend. Add pumpkin, water, salad oil, eggs, and nuts. Beat until well combined. Pour batter into prepared pans.

Bake for approximately 1 hour.



# Pumpkin Pie Cake II

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1 egg  
1/2 cup margarine  
1 (29 ounce) can pumpkin puree  
3 eggs  
1/2 cup white sugar  
1 1/2 teaspoons ground cinnamon  
2/3 cup evaporated milk  
1/4 cup margarine  
1 cup brown sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Reserve 1 cup of cake mix from the package. In a bowl, combine remaining cake mix, 1 egg and melted margarine. Press mixture into the bottom and up the sides of a 9x13 inch pan to form a crust.

Mix together the pumpkin, 3 eggs, sugar, cinnamon and evaporated milk until blended. Pour over the crust. Combine the brown sugar and reserved 1 cup cake mix, then cut in the margarine until mixture is crumbly. Sprinkle over the filling.

Bake in the preheated oven for 50 minutes. Keep refrigerated.



# Queensland Pumpkin Scones

## Ingredients

1/4 cup softened butter  
1/4 cup white sugar  
1 egg  
1 cup canned unsweetened  
pumpkin puree  
1/4 cup milk  
2 3/4 cups self-rising flour  
2 tablespoons milk

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

Cream together butter and sugar, then beat in egg, pumpkin puree and 1/4 cup milk until smooth. Stir in flour until a dough forms, then knead a few times on a well floured surface until the dough holds together. Press the dough into a flat circle 1/2 to 3/4 inch thick. Cut into 6 wedges, place onto greased baking sheet, and brush the tops with 2 tablespoons of milk.

Bake in the preheated oven until golden brown on top and bottom, 10 to 15 minutes. Once done, wrap scones with a clean dish towel and allow to cool for 15 minutes before serving.



# Irish Pumpkin Potage

## Ingredients

3 pounds peeled, seeded and diced sugar pumpkin  
2 leeks, chopped  
1 onion, chopped  
2 cloves garlic, minced  
1/2 cup olive oil  
6 cups chicken stock  
4 1/2 cups milk  
1/2 teaspoon cayenne pepper  
1 teaspoon Hungarian sweet paprika  
1 pinch freshly ground black pepper  
1 teaspoon ground nutmeg

## Directions

Halve the pumpkin and scrape out the seeds and pith. Cut into 1 inch pieces.

In a large skillet, saute the pumpkin, leeks, onion and garlic in olive oil. Add chicken stock and bring to a simmer.

Strain vegetables, place in food processor and blend until smooth. Transfer puree to pot or crock pot; add enough milk to reach smooth consistency.

Add the cayenne pepper, paprika, ground pepper and nutmeg; simmer for 30 minutes and do not allow to boil.



# Dreamy Apple Butter Pumpkin Pie

## Ingredients

1 (9 inch) pie crust pastry  
2/3 cup whole milk  
1/2 cup MUSSELMAN'S® Apple Butter  
1/2 cup pumpkin puree  
1 (3.4 ounce) package instant vanilla pudding  
1/4 cup sweetened condensed milk  
3/4 cup frozen whipped topping

## Directions

On lightly floured surface, roll pastry to 12-inch circle. Place in 9-inch pie plate. Turn under edge; flute. Mix milk, MUSSELMAN'S Apple Butter and pumpkin puree by hand until smooth. Add the pudding mix and stir until well combined. Add sweetened condensed milk and stir until smooth. Fold in whipped topping. Pour mixture into pre-baked pie crust (bake according to package) or pre-made graham cracker crust. Refrigerate until ready to serve.



# Spiced Pumpkin Fudge

## Ingredients

2 cups granulated sugar  
1 cup packed light brown sugar  
3/4 cup butter or margarine  
2/3 cup NESTLE® CARNATION®  
Evaporated Milk  
1/2 cup LIBBY'S® 100% Pure  
Pumpkin  
2 teaspoons pumpkin pie spice  
2 cups NESTLE® TOLL HOUSE®  
Premier White Morsels  
1 (7 ounce) jar marshmallow  
creme  
1 cup chopped pecans  
1 1/2 teaspoons vanilla extract

## Directions

Line 13 x 9-inch baking pan with foil.

Combine sugar, brown sugar, evaporated milk, pumpkin, butter and spice in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 10 to 12 minutes or until candy thermometer reaches 234 degrees F to 240 F (soft-ball stage).

Quickly stir in morsels, marshmallow creme, nuts and vanilla extract. Stir vigorously for 1 minute or until morsels are melted. Immediately pour into prepared pan. Let stand on wire rack for 2 hours or until completely cooled. Refrigerate tightly covered. To cut, lift from pan; remove foil. Cut into 1-inch pieces. Makes about 3 pounds.



# Pumpkin Cream Cheese Dessert

## Ingredients

1/2 cup butter  
1/3 cup white sugar  
24 graham crackers, crushed  
  
2 eggs  
3/4 cup white sugar  
1 (8 ounce) package cream cheese, softened  
  
1 envelope (1 tablespoon) unflavored gelatin  
1/4 cup water  
1 (15 ounce) can pumpkin  
3 eggs, separated  
1/2 cup milk  
1/2 cup white sugar  
1/2 teaspoon salt  
2 teaspoons ground cinnamon  
1/2 pint whipped cream

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium saucepan over medium heat, melt butter. Stir in the sugar and mix well. Stir in graham cracker crumbs. Pat the mixture into baking dish.

In a medium mixing bowl, beat together the eggs, sugar and cream cheese. Pour the mixture over crust.

Bake 20 minutes in the preheated oven. Remove from heat and allow the mixture to cool.

In a small bowl, dissolve the gelatin in water.

In a medium saucepan over medium heat, mix the pumpkin, eggs, milk, sugar, salt and cinnamon. Reserve the egg whites. Stirring constantly, cook until thick, about 4 minutes. Remove from heat and mix in the gelatin. Allow the mixture to cool for approximately 20 minutes.

In a small bowl, beat the 3 egg whites until stiff. Gently fold the egg whites into the cooled pumpkin mixture. Pour the pumpkin mixture over the cream cheese mixture. Top with whipped cream. Cover and refrigerate approximately 2 hours.



# Ibby's Pumpkin Mushroom Stuffing

## Ingredients

6 cups cubed pumpkin bread  
1 cup chopped celery  
1 cup butter  
2 cups red onion, chopped  
2 cups sliced crimini mushrooms  
2 tablespoons chopped fresh rosemary  
2 tablespoons minced fresh tarragon  
2 tablespoons chopped fresh chives  
2 tablespoons chopped fresh parsley  
1 1/2 teaspoons salt  
1 teaspoon ground black pepper  
3 tablespoons chicken broth

## Directions

Spread bread cubes on a baking sheet, and let dry overnight. Alternatively, heat in oven until dry at 250 degrees F (120 degrees C).

Preheat oven to 375 degrees F (190 degrees C). Butter a 2 quart baking dish.

Melt butter or margarine in a large pan over medium heat. Add celery and onions; cook for about 10 minutes. Add mushrooms; cook, stirring, for about 8 minutes. Mix in herbs, salt, and pepper. Fold in bread cubes. Add enough broth to moisten. Transfer to prepared dish. Cover with foil, shiny side down.

Bake for 40 minutes. Uncover, and bake for 10 minutes to crisp top.



# Pumpkin Streusel Muffins

## Ingredients

1 3/4 cups all-purpose flour  
1/2 cup sugar  
3 teaspoons baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
1 egg  
1/2 cup milk  
1/2 cup canned or cooked pumpkin  
1/3 cup vegetable oil  
1 (3 ounce) package cream cheese, cut into cubes  
**STREUSEL:**  
1/4 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
1 tablespoon cold butter  
1/4 cup finely chopped nuts

## Directions

In a large bowl, combine the flour, sugar, baking powder, cinnamon, salt and nutmeg. In another bowl, beat the egg, milk, pumpkin and oil. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups one-fourth full. Place one cream cheese cube in the center of each muffin cup; top with remaining batter. In a bowl, combine brown sugar and cinnamon; cut in butter until mixture resembles coarse crumbs. Add nuts. Sprinkle over batter. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.



# Pumpkin Bundt Cake

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1 (3.4 ounce) package instant butterscotch pudding mix  
4 eggs  
1/4 cup water  
1/4 cup vegetable oil  
1 cup canned pumpkin  
2 teaspoons pumpkin pie spice  
Whipped cream

## Directions

In a large mixing bowl, combine the first seven ingredients. Beat on low speed for 30 seconds; beat on medium for 4 minutes. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 50-55 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan for 15 minutes before removing to a wire rack to cool completely. Serve with whipped cream if desired.



# Pumpkin Brulee

## Ingredients

4 cups heavy cream  
2 teaspoons vanilla extract  
16 egg yolks  
1/4 cup brown sugar  
3/4 cup white sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/4 teaspoon ground ginger  
1/8 teaspoon ground cloves  
1 cup canned pumpkin puree  
1/4 cup white sugar

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat the cream and vanilla in a large, heavy-bottomed saucepan over medium heat; bring to a simmer. Whisk together the egg yolks, brown sugar, white sugar, cinnamon, salt, ginger, cloves, and pumpkin in a bowl. Slowly pour 1 cup of the cream mixture into the egg mixture, stirring continually. Then pour the entire egg mixture into the saucepan; whisk briskly for 1 minute. Pour the mixture into ramekins. Arrange ramekins on a baking sheet.

Bake in preheated oven until set, about 15 minutes; refrigerate for 4 to 6 hours.

Before serving, sprinkle 1 teaspoon of sugar over the top of each creme brulee. Use a kitchen torch or your oven's broiler to caramelize the sugar. It may take 2 to 3 minutes in the broiler. Serve immediately.



# Pumpkin Butter Cheesecake

## Ingredients

### Cake

1 (18.25 ounce) package yellow cake mix

1 egg

1/2 cup butter

### Filling

1 (8 ounce) package cream cheese, softened

1 (15 ounce) can pumpkin

3 eggs

2 teaspoons vanilla extract

1/2 cup butter

4 cups confectioners' sugar, sifted

1 1/2 teaspoons ground cinnamon

1 1/2 teaspoons ground nutmeg

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

To make the cake, stir the cake mix together with 1 egg and 1/2 cup butter in a mixing bowl until well blended. Pat the mixture evenly onto the bottom of the prepared baking dish.

To make the filling, beat the cream cheese and pumpkin together in a mixing bowl until smooth. Beat in the eggs, vanilla, and 1/2 cup butter until creamy and smooth. Gradually stir in the confectioners' sugar, cinnamon, and nutmeg until evenly blended. Spread the pumpkin mixture over the cake layer.

Bake in preheated oven until top is set, 40 to 50 minutes. Cool, and cut into squares to serve.



# Gourmet Pumpkin Pie

## Ingredients

1 recipe pastry for a 9 inch single crust pie  
1/4 cup chopped pecans  
3 2/3 cups pumpkin puree  
1 egg  
14 ounces sweetened condensed milk  
1/2 cup packed brown sugar  
1/4 cup all-purpose flour  
1/4 cup chopped pecans  
1/4 cup butter  
1/2 teaspoon ground cinnamon

## Directions

Preheat oven to 375 degrees F (190 degrees C).

When making your favorite pastry for pie shells add 1/4 cup of the finely chopped pecans to the flour before mixing.

Blend the egg, pumpkin and condensed milk. Pour mixture into the unbaked pie shell.

Combine the brown sugar, flour, chopped pecans, butter and cinnamon with a fork until crumbly. Sprinkle streusel mixture on top of pumpkin mixture.

Bake at 375 degrees F (190 degrees C) for 50 to 55 minutes or until a knife inserted in near the center comes out clean. Let pie cool before serving.



# Pumpkin Biscuits

## Ingredients

2 1/2 cups all-purpose flour  
3 tablespoons packed brown sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/2 cup butter, sliced  
2 cups pumpkin puree

## Directions

Preheat oven to 400 degrees F (205 degrees C). Butter one large cookie sheet.

Stir together the flour, brown sugar, baking powder, salt, nutmeg, cinnamon and ginger. Cut in the butter with a pastry blender until the mixture resembles coarse crumbs. Stir in the pumpkin and mix to form a soft dough.

On a lightly floured surface pat the dough out to 1/2 inch thick. Cut out biscuits with a round 2 inch cutter. Place biscuits on the prepared cookie sheet.

Bake at 400 degrees F (205 degrees C) for 15 to 20 minutes. Serve warm from the oven.



# Brown Family's Favorite Pumpkin Pie

## Ingredients

1 (15 ounce) can pumpkin puree  
1 (14 ounce) can sweetened condensed milk  
2 egg yolks  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
2 egg whites  
1 (9 inch) unbaked pie shell  
B  
2 tablespoons all-purpose flour  
1/4 cup packed brown sugar  
1 teaspoon ground cinnamon  
2 tablespoons butter, chilled  
1 cup chopped walnuts

## Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a large bowl, mix together the pumpkin, sweetened condensed milk, and egg yolks. Stir in 1 teaspoon cinnamon, ginger, nutmeg, and salt. In a large glass or metal bowl, whip egg whites until soft peaks form. Gently fold into pumpkin mixture. Pour filling into pie shell.

Bake for 15 minutes in the preheated oven. While the pie is baking, prepare the streusel topping: In a small bowl, combine the flour, brown sugar, and 1 teaspoon cinnamon. Blend in the cold butter with a fork or pastry blender until the mixture is crumbly. Mix in the chopped nuts. Sprinkle the topping over the pie.

Reduce the heat to 350 degrees F (175 degrees C). Bake an additional 40 minutes, or until set.



# Slimmers Pumpkin Soup

## Ingredients

1/2 cup diced sweet onion  
1 tablespoon margarine  
5 cups peeled and diced pumpkin  
3/4 cup diced potatoes  
2 cups water  
1 cube chicken bouillon  
1 pinch ground ginger  
1 pinch ground nutmeg  
salt and pepper to taste  
2 cups milk

## Directions

In a large saucepan cook onion in butter. Add pumpkin, potatoes, water, ground ginger, ground nutmeg and season with salt and pepper. Cook for 20 minutes or until pumpkin and potatoes are tender

Add milk, blend until smooth and serve.



# Pumpkin Brioche

## Ingredients

1 (.25 ounce) package active dry yeast  
1 pinch white sugar  
3 tablespoons warm water

1 cup pumpkin puree  
3 3/4 cups unbleached all-purpose flour, divided  
1/2 cup packed light brown sugar  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground allspice

4 eggs  
1 cup butter, cut into pieces

1 egg yolk  
1 tablespoon milk

## Directions

Sprinkle the yeast and sugar over 3 tablespoons of warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Combine the pumpkin, 1 cup of flour, brown sugar, salt, cinnamon, nutmeg, and allspice in a large bowl.

Mix yeast mixture into the pumpkin mixture; stir until smooth. Beat in the eggs, one at a time. Stir in 2 cups of flour, mixing well after each addition. Stir in the butter a few pieces at a time, beating until incorporated. Stir in the remaining 3/4 cup of flour, mixing until creamy. Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 3 hours. Gently deflate the dough, then cover tightly with plastic wrap. Refrigerate overnight.

Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a 3x7-inch loaf pan.

Deflate the dough and turn it out onto a lightly floured surface. Use a knife to divide the dough into eight equal pieces-don't tear it. Shape into dough rounds and let rest for 10 minutes. Form the dough into balls, and place each ball into the prepared pan, making two rows of four balls. Whisk the egg yolk and milk together in a small bowl. Brush the top of the dough with the egg wash, then cover the loaf with a damp cloth and let rise until doubled in volume, about 40 minutes.

Bake in the preheated oven for 20 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking until the top is golden brown and the bottom of the loaf sounds hollow when tapped, 10 to 15 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.



# Turtle Pumpkin Pie

## Ingredients

1/4 cup caramel ice cream  
topping  
1 (6 ounce) HONEY MAID Graham  
Pie Crust  
1/2 cup PLANTERS Pecan Pieces  
1 cup cold milk  
2 pkg. (4 serving size) JELL-O  
Vanilla Flavor Instant Pudding &  
Pie Filling  
1 cup canned pumpkin  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 (8 ounce) tub COOL WHIP  
Whipped Topping, thawed,  
divided  
2 tablespoons caramel ice cream  
topping  
2 tablespoons PLANTERS Pecan  
Pieces

## Directions

Pour 1/4 cup caramel topping into crust; sprinkle with 1/2 cup pecans.

Beat milk, dry pudding mixes, pumpkin and spices with whisk until blended. Stir in 1-1/2 cups whipped topping. Spread into crust.

Refrigerate 1 hour. Top with remaining whipped topping, caramel topping and pecans just before serving. Store leftovers in refrigerator.



# Baked Stuffed Pumpkin

## Ingredients

1 medium sugar pumpkin  
6 Granny Smith apples - peeled, cored and chopped  
1 cup chopped walnuts  
1 (16 ounce) can whole berry cranberry sauce  
1 (20 ounce) can pineapple chunks, drained  
3/4 cup packed brown sugar  
1/2 cup golden raisins  
1/2 cup dark rum (optional)  
2 teaspoons minced fresh ginger root  
1 tablespoon freshly grated nutmeg  
1 tablespoon ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C). Position rack in the center of the oven.

Cut out top of pumpkin, and set aside. Scoop out seeds with a metal spoon.

In a large bowl, stir together the apples, walnuts, cranberry sauce, pineapple, brown sugar, raisins, and rum. Season with ginger, nutmeg, and cinnamon, and mix well. Spoon the mixture into the cleaned pumpkin, and replace top.

Set pumpkin directly on a baking stone or a thick baking sheet. Bake for 1 hour in the preheated oven, or until pumpkin begins to soften. Remove from heat, and stir, scraping the sides gently, so that some pieces of pumpkin fall into the apple mixture.



# Libby's® Pumpkin Roll with Cream Cheese Filling

## Ingredients

1/4 cup powdered sugar (to sprinkle on towel)  
3/4 cup all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/4 teaspoon salt  
3 large eggs  
1 cup granulated sugar  
2/3 cup LIBBY'S® 100% Pure Pumpkin  
1 cup walnuts, chopped (optional)  
1 (8 ounce) package cream cheese, softened  
1 cup powdered sugar, sifted  
6 tablespoons butter or margarine, softened  
1 teaspoon vanilla extract  
1/4 cup powdered sugar (optional)

## Directions

PREHEAT oven to 375 degrees F. Grease 15 x 10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar.

COMBINE flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

BAKE for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

BEAT cream cheese, powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.



# Pumpkin Chiffon Pie II

## Ingredients

2 3/4 cups nonfat milk  
2 (1.5 ounce) envelopes sugar-free  
instant vanilla pudding mix  
1 (15 ounce) can pumpkin puree  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 (9 inch) reduced fat graham  
cracker pie crust

## Directions

In a large mixing bowl, combine the milk and pudding mix. Beat with electric beaters for 1 minute. Add pumpkin, cinnamon, ginger and cloves and beat for an additional minute. Pour filling into the prepared crust. Cover and chill for 2 hours or until firm.



# Spicy Pumpkin Chili

## Ingredients

1 pound ground beef  
1/2 teaspoon crushed red pepper flakes, or to taste  
1 teaspoon minced garlic  
1/2 large onion, diced  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 (15 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can black beans, rinsed and drained  
1 (15 ounce) can Great Northern beans, drained and rinsed  
1 (8 ounce) can tomato sauce  
1 (4 ounce) can tomato sauce with garlic and onions  
2 (14.5 ounce) cans petite diced tomatoes  
1 (14.5 ounce) can fire roasted diced tomatoes  
1 (15 ounce) can pumpkin puree  
2 teaspoons pumpkin pie spice  
2 teaspoons chili powder  
1 teaspoon ground cumin  
1 teaspoon salt, or to taste

## Directions

Heat a large skillet over medium-high heat; cook and stir the beef in the skillet until crumbly and no longer pink, about 5 minutes. Stir in the red pepper flakes, garlic, and onion; continue cooking until the beef has browned and the onion has softened and turned translucent. Add the green and red bell pepper and cook 5 minutes more.

While the beef is cooking, combine the kidney beans, black beans, Great Northern beans, tomato sauce, tomato sauce with garlic and onions, petite diced tomatoes, fire roasted diced tomatoes, and pumpkin puree in a large slow cooker. Season with pumpkin pie spice, chili powder, cumin, and salt. Stir in the ground beef mixture.

Cook on Low until the chili is hot, 1 to 2 hours.



# Egg Free Chocolate Chip Pumpkin Cookies

## Ingredients

2 cups white sugar  
1 cup shortening  
1 (15 ounce) can pumpkin puree  
2 teaspoons vanilla extract  
4 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
12 ounces semisweet chocolate chips

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the sugar, shortening, pumpkin and vanilla together. Mix until light and well combined.

Mix the flour, baking soda and ground cinnamon. Stir the flour mixture into the creamed mixture. Mix until combined. Stir in the chocolate chips.

Drop by teaspoons onto an ungreased baking sheet. Bake at 375 degrees F (190 degrees C) for 12 to 15 minutes or until set. Let cookies cool on a rack.



# Pumpkin Rice Pudding

## Ingredients

2 quarts water  
1 cup Arborio rice  
4 cups skim milk  
1 vanilla bean, split lengthwise  
1 pinch salt  
1/3 cup white sugar  
1 (15 ounce) can pumpkin puree  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/2 cup raisins  
ground cinnamon, for garnish

## Directions

Bring the water to a boil in a saucepan over high heat and add the rice. Reduce heat to medium-low and simmer, uncovered, for 7 minutes; drain well.

Using the same saucepan, bring the milk to a boil over medium-high heat. Stir in the rice, vanilla bean, and salt. Reduce the heat to medium-low and simmer, stirring frequently, until the rice is very soft and absorbs most of the milk, 15 to 18 minutes. Remove the pan from the heat, discard the vanilla bean, and stir in the sugar.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2 quart baking dish.

Pour half of the rice pudding mixture into a large bowl. Add the pumpkin puree, ground cinnamon, ground ginger, and ground nutmeg. Spoon the pumpkin rice pudding into the prepared baking dish. Mix the raisins into the remaining rice pudding mixture, and spoon it over the pumpkin rice pudding.

Bake, uncovered until firm, about 30 minutes. Serve warm, sprinkled with cinnamon if desired.



# Pumpkin Roll with Toffee Cream Filling and

## Ingredients

3/4 cup cake flour  
1 1/2 teaspoons ground cinnamon  
1 1/4 teaspoons ground ginger  
3/4 teaspoon ground allspice  
6 egg yolks  
6 egg whites  
1/3 cup white sugar  
1/3 cup packed light brown sugar  
2/3 cup solid pack pumpkin puree  
1/8 teaspoon salt  
1/4 cup confectioners' sugar for dusting  
  
2 tablespoons dark rum  
1 teaspoon unflavored gelatin  
1 cup heavy whipping cream  
3 tablespoons confectioners' sugar  
10 tablespoons crushed toffee candy  
  
1 (16 ounce) jar caramel ice cream topping, warmed  
1/2 cup crushed toffee candy

## Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a 15x10 inch baking sheet with vegetable oil spray. Sift flour, cinnamon, ginger and allspice into small bowl. Set aside.

In a large bowl, beat egg yolks, 1/3 cup white sugar and 1/3 cup brown sugar until very thick, about 3 minutes with an electric mixer. On low speed, beat in pumpkin, then flour mixture. Using clean, dry beaters, in a large bowl, beat egg whites and salt until stiff but not dry. Fold egg whites into batter in 3 additions.

Spread into prepared pan. Bake at 375 degrees F (190 degrees C) for 15 minutes, or until a toothpick inserted into cake comes out clean.

Place smooth (not terry cloth) kitchen towel on work surface; dust generously with powdered sugar. Cut around pan edges to loosen cake. Turn cake out onto kitchen towel. Fold towel over 1 long side of cake. Starting at 1 long side, roll cake up in towel. Arrange cake seam side down and cool completely, about 1 hour.

To make the filling: Pour 2 tablespoons rum into small heavy saucepan and sprinkle gelatin over. Let stand until gelatin softens, about 10 minutes. Stir over low heat just until gelatin dissolves, then remove from heat. In a large bowl, beat chilled whipping cream and 3 tablespoons powdered sugar until stiff peaks form. Beat in gelatin mixture. Fold in 6 tablespoons English toffee pieces.

Unroll cake, sprinkle with 4 tablespoons English toffee pieces. Spread filling over. Starting at 1 long side and using kitchen towel as aid, roll up cake to enclose filling. Place cake seam side down on platter. (Can be prepared 1 day ahead.) Cover with foil and refrigerate.

Trim ends of cake on slight diagonal. Dust cake with powdered sugar. Spoon some of the warm caramel sauce over top of cake. Sprinkle with 1/2 cup toffee. To serve, cut cake crosswise into 1 inch thick slices. Serve with remaining sauce.



# Impossible Pumpkin Pie II

## Ingredients

3/4 cup white sugar  
1/2 cup biscuit baking mix  
2 tablespoons butter  
1 (12 fluid ounce) can evaporated milk  
2 eggs  
1 (15 ounce) can solid pack pumpkin puree  
2 1/2 teaspoons pumpkin pie spice  
2 teaspoons vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan.

In a large bowl, combine sugar and baking mix. Stir in butter, milk and eggs. Then beat in pumpkin, spice and vanilla to mixture until smooth. Pour into pie pan.

Bake in preheated oven for 50 to 55 minutes, or until knife inserted in center comes out clean. Refrigerate any remaining pie. High altitude directions: Bake at 375 degrees F (190 degrees C) for 45 to 50 minutes.



# Mincemeat and Pumpkin Layer Pie

## Ingredients

1 1/2 cups prepared, meatless mincemeat  
1 egg, beaten  
1 cup pumpkin puree  
1/2 cup white sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon salt  
1 recipe pastry for a 9 inch single crust pie  
1 cup whipped cream

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Beat together egg, pumpkin, sugar, spices, and salt with rotary beater.

Spread mincemeat into the bottom of the pastry shell. Pour pumpkin mixture over mincemeat.

Bake for 35 to 40 minutes. Serve with whipped cream, slightly warm or cool, but not cold.



# Pumpkin Orange Crunch Pie

## Ingredients

1 cup packed brown sugar  
1 tablespoon cornstarch  
1 1/2 teaspoons pumpkin pie spice  
1/4 teaspoon salt  
2 cups solid pack pumpkin puree  
1 2/3 cups evaporated milk  
2 eggs  
1 tablespoon brown sugar  
1 tablespoon butter  
1 tablespoon all-purpose flour  
1/2 cup chopped walnuts  
2 teaspoons orange zest  
1 recipe pastry for a 9 inch single crust pie

## Directions

Combine 1 cup brown sugar, cornstarch, pumpkin pie spice, salt, and pumpkin.

Stir in milk and eggs.

Pour into pastry shell. Filling is generous--crimp edges high. Bake at 400 degrees F (205 degrees C) for 40 minutes.

Meanwhile, combine remaining ingredients - 1 Tablespoon brown sugar, butter or margarine, flour, walnuts, and orange peel.

Remove pie from oven, and spoon this nut mixture over pie.

Return pie to oven, and bake 5 - 10 minutes more. Remove from oven and let cool.



# Pumpkin Pudding II

## Ingredients

2/3 cup white sugar  
3 eggs, beaten  
1 (12 fluid ounce) can evaporated milk  
1 (29 ounce) can canned pumpkin puree  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/4 teaspoon ground cloves  
1/4 teaspoon pumpkin pie spice  
1/2 (18.25 ounce) package spice cake mix  
1/4 cup margarine, melted  
1/2 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking dish.

Blend together the sugar, eggs, evaporated milk, pumpkin, cinnamon, salt, clove and pie spice. Pour into baking dish.

Spread dry cake mix over pumpkin mixture. Sprinkle with cinnamon, margarine and chopped nuts.

Bake for 60 minutes or until knife inserted comes out clean. Serve with whipped cream if desired.



# Apple and Pumpkin Dessert

## Ingredients

2 (1 gram) packets sugar substitute  
1 teaspoon pumpkin pie spice  
1 Granny Smith apple - peeled, cored and chopped  
1/4 cup canned pumpkin  
2 tablespoons water

## Directions

Sprinkle 1/3 packet of sugar substitute and 1/3 teaspoon pumpkin pie spice in the bottom of a microwave-safe bowl. Layer 1/4 of the apple pieces into the bowl; repeat. Spread the pumpkin over the apples. Sprinkle the remaining sugar substitute and pumpkin pie spice on the pumpkin. Top with the remaining apples. Pour the water over the mixture.

Cook in microwave on high for 3 1/2 minutes, stirring every minute.



# Deep Dish Pumpkin Pie

## Ingredients

1 (15 ounce) can pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
2 tablespoons butter, softened  
3 eggs, beaten  
1 tablespoon vanilla extract  
2 tablespoons ground cinnamon  
1 teaspoon ground nutmeg  
1/4 teaspoon ground allspice  
1 pinch salt  
1 1/4 cups molasses  
1/2 cup buttermilk baking mix  
1 (9 inch) deep dish pie crust

## Directions

Preheat oven to 425 degrees F (220 degrees C).

In a mixing bowl, blend together the pumpkin, evaporated milk, butter, eggs and vanilla.

In a separate bowl, whisk together the cinnamon, nutmeg, allspice, salt, molasses and baking mix. Add to the pumpkin mixture and mix thoroughly.

Pour filling into unbaked pie crust and bake for 50 minutes or until knife inserted comes out clean.



# Ham and Pumpkin Satay

## Ingredients

2/3 cup peeled, cubed pumpkin  
2/3 cup orange juice  
1 1/2 tablespoons butter  
1 onion, finely chopped  
1 clove garlic, crushed  
1 Thai or Serrano chile, chopped  
1 teaspoon ground turmeric  
1 teaspoon ground cumin  
1 teaspoon ground nutmeg  
1 teaspoon ground coriander seed  
1 1/2 cups cooked, diced ham  
2/3 cup crunchy peanut butter

## Directions

Place the cubed pumpkin and orange juice in a small saucepan and bring it to a boil over medium-low heat. Simmer the pumpkin for 10 to 15 minutes, until it is soft. Carefully transfer to a blender, in batches if necessary, and blend until smooth.

Melt the butter in a skillet over medium heat, and cook and stir the onion, garlic, chile, turmeric, cumin, nutmeg, and coriander for 1 to 2 minutes. Stir in the ham, and cook and stir for about 5 minutes, until the ham has started to brown.

Pour the pureed pumpkin mixture into the spicy ham mixture, and stir the peanut butter into the sauce. Mix well to combine, and bring back to a simmer. Serve hot.



# Pumpkin Crumb Cake

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1 egg, beaten  
1/2 cup butter, melted  
1 (15 ounce) can pumpkin puree  
3 eggs, beaten  
1/2 cup white sugar  
1/4 cup packed brown sugar  
1 1/2 teaspoons ground cinnamon  
1/2 cup white sugar  
3 tablespoons butter, softened  
1/2 cup chopped nuts (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x13 inch pan.

Reserve 1 cup cake mix. In a large bowl, combine the remaining dry cake mix with 1 egg and 1/2 cup melted butter. Mix well, and then pat into prepared pan.

In a large bowl, mix together the pumpkin, 3 eggs, 1/2 cup white sugar, brown sugar, and cinnamon. Pour over crust.

In a small bowl, combine reserved 1 cup cake mix, 1/2 cup sugar, and 3 tablespoons softened butter. Crumble over pumpkin filling. Sprinkle nuts evenly over the top, if desired.

Bake in preheated oven for 40 to 45 minutes.



# Party Hit Creamy Pumpkin Soup

## Ingredients

4 1/2 pounds sugar pumpkin  
2 cups chicken broth  
1 cup heavy cream  
salt and pepper to taste  
1 dash ground nutmeg  
4 cups seasoned croutons

## Directions

Cut the top off of the pumpkin and remove the seeds and strings. Carve out the flesh of the pumpkin until the shell is about 1/2 inch thick. Be careful not to make any holes in the skin - the pumpkin is the serving bowl. Steam the pumpkin flesh in a saucepan with an inch of water, over medium heat for 20 minutes. Remove from heat, drain and set aside to cool slightly.

In a saucepan over medium heat, cook the chicken broth until warm. Puree the pumpkin flesh and gradually stir into the pumpkin broth. Slowly bring the mixture to a boil. Mix in the cream then season with salt, pepper and nutmeg. Remove from heat. Pour soup into the pumpkin shell and garnish with croutons. Top with the pumpkin cap.



# Pumpkin Pecan White Chocolate Cookies

## Ingredients

2 1/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon pumpkin pie spice  
1 cup unsalted butter  
1 1/2 cups dark brown sugar  
1 cup solid pack pumpkin puree  
2 eggs  
1 teaspoon vanilla extract  
10 ounces white chocolate,  
chopped  
1/2 cup pecan halves

## Directions

Preheat oven to 300 degrees F (150 degrees C) Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the eggs and vanilla, then stir in the pumpkin puree until well blended. Combine the flour, baking soda, and pumpkin pie spice; stir into the pumpkin mixture. Fold in the white chocolate and pecans. Drop by heaping spoonfuls onto the prepared cookie sheets. Cookies should be at least 2 inches apart.

Bake for 20 to 22 minutes in the preheated oven, until bottoms are lightly browned. Cool for 5 minutes on baking sheets before removing to cool on wire racks.



# Pumpkin Butter II

## Ingredients

3 1/2 cups pumpkin puree  
4 1/2 cups white sugar  
1 tablespoon pumpkin pie spice  
1 (.25 ounce) envelope unflavored gelatin

## Directions

In a 2 quart saucepan, combine the pumpkin, sugar, pumpkin pie spice and gelatin; mix well.

Place over medium high heat and bring to a boil. Reduce heat and simmer, stirring constantly for 5 minutes.

Transfer to sterile containers, and chill in the refrigerator until serving.



# Apple Butter Pumpkin Pie

## Ingredients

1 cup canned pumpkin puree  
1 cup apple butter  
1/4 cup dark brown sugar  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
3 eggs, beaten  
1 cup evaporated milk  
1 (9 inch) unbaked deep dish pie crust

### STREUSEL TOPPING:

3 tablespoons butter  
1/2 cup all-purpose flour  
1/3 cup dark brown sugar  
1/2 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine pumpkin, apple butter, 1/4 cup brown sugar, cinnamon, nutmeg, and salt. Stir in eggs and evaporated milk. Pour into prepared pie shell.

Bake in preheated oven for 50 to 60 minutes, or until a knife inserted 2 inches from the center comes out clean. Sprinkle streusel topping over the pie, and bake for an additional 15 minutes.

To make the streusel topping: In a small bowl, combine butter, flour, and 1/3 cup brown sugar. Stir until mixture resembles coarse crumbs. Stir in pecans.



# Paradise Pumpkin Pie

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/4 cup sugar  
1/2 teaspoon vanilla extract  
1 egg  
1 (9 inch) unbaked pastry shell

### FILLING:

1 (16 ounce) can solid pack pumpkin  
1 cup evaporated milk  
2 eggs, beaten  
1/4 cup sugar  
1/4 cup packed brown sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/4 teaspoon ground nutmeg

### TOPPING:

2 tablespoons all-purpose flour  
2 tablespoons brown sugar  
1 tablespoon butter or margarine, softened  
1/2 cup chopped pecans

## Directions

In a mixing bowl, beat cream cheese until smooth. Add sugar and vanilla; mix well. Add egg; beat until smooth. Spread over bottom of pie shell. Chill 30 minutes. In a mixing bowl, beat filling ingredients until smooth. Carefully pour over the cream cheese layer. Cover edge of pie with foil. Bake at 350 degrees F for 30 minutes. Remove foil; bake 25 minutes longer. Meanwhile, mix flour, brown sugar and butter until crumbly; stir in pecans. Sprinkle over pie. Bake 10-15 minutes more or until a knife inserted near the center comes out clean. Cool on a wire rack. Store in the refrigerator.



# Frosted Pumpkin Bars

## Ingredients

- 1 cup all-purpose flour
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cloves
- 1 egg
- 2 egg whites
- 1 cup canned pumpkin
- 1/4 cup canola oil
- 2 tablespoons water
- 4 ounces reduced fat cream cheese
- 1 1/2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon grated lemon peel

## Directions

In a mixing bowl, combine the first six ingredients. Add egg, egg whites, pumpkin, oil and water; mix well. Transfer to an 11-in. x 7-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a mixing bowl, beat cream cheese. Beat in confectioners' sugar, then vanilla and lemon peel. Frost bars. Chill for 15 minutes, then cut. Refrigerate leftovers.



# Pumpkin Pie I

## Ingredients

1 egg  
1 tablespoon all-purpose flour  
3/4 cup white sugar  
1/2 teaspoon salt  
1 1/2 cups pumpkin puree  
1 1/2 cups evaporated milk  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
2 tablespoons light corn syrup  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Add the sugar gradually to the pumpkin puree. Beat well and stir in the flour, salt and spices. Stir in the corn syrup and beat well. Stir in the slightly beaten egg, then slowly add the evaporated milk, mixing until well blended. Pour the batter into the unbaked pie shell.

Bake at 450 degrees F (230 degrees C) for 10 minutes then reduce the oven temperature to 325 degrees F (165 degrees F) and continue baking pie for an additional 30 minutes or until a knife inserted into the mixture comes out clean.



# Pickled Pumpkin

## Ingredients

2 cups water  
1 cup sugar  
3 1/2 cups cubed peeled pie  
pumpkin  
1/2 cup cider vinegar  
1 teaspoon whole cloves

## Directions

In a saucepan, bring water and sugar to a boil; cook and stir for 5 minutes. Add pumpkin, vinegar and cloves. Reduce heat; simmer, uncovered, for 1 hour and 15 minutes or until pumpkin is tender. Discard cloves. Store in the refrigerator for up to 3 weeks.



# Vegan Pumpkin Ice Cream

## Ingredients

1/4 cup soy creamer  
2 tablespoons arrowroot powder  
1 3/4 cups soy creamer  
1 cup soy milk  
3/4 cup brown sugar  
1 cup pumpkin puree  
1 teaspoon vanilla extract  
1 1/2 teaspoons pumpkin pie  
spice

## Directions

Mix 1/4 cup soy creamer with arrowroot and set aside. Whisk together 1 3/4 cup soy creamer, soy milk, brown sugar, pumpkin puree, vanilla extract, and pumpkin pie spice in a saucepan over medium heat, stirring frequently, until just boiling. Remove the pan from the heat; stir in the arrowroot mixture to thicken. Set aside to cool for 30 minutes.

Fill cylinder of ice cream freezer; freeze according to manufacturer's directions.



# Pumpkin Syrup

## Ingredients

1/4 cup maple syrup  
1/4 cup reduced-calorie cranberry juice  
2 tablespoons milk  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground allspice  
1/2 cup canned pumpkin  
1/2 cup confectioners' sugar

## Directions

Stir the maple syrup, cranberry juice, milk, cinnamon, and allspice together in a bowl until smooth. Add the pumpkin and confectioners' sugar; stir again until no lumps of confectioners' sugar remain.



# Pumpkin Roll III

## Ingredients

1 1/2 cups self-rising flour  
1 cup white sugar  
1 cup brown sugar  
1 teaspoon nutmeg  
2 teaspoons ground cinnamon  
2 teaspoons pumpkin pie spice  
6 eggs  
1 1/3 cups canned pumpkin puree  
  
1/2 cup butter, softened  
2 (8 ounce) packages cream  
cheese, softened  
2 cups confectioners' sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch pan.

Combine the self-rising flour, white sugar, brown sugar, nutmeg, cinnamon and pumpkin pie spice. Stir in the pumpkin, then beat in the eggs, one at a time, until blended.

Pour batter into prepared pan. Bake in the preheated oven for 15 minutes, or until a toothpick inserted into the center of the cake comes out clean. Immediately turn cake out onto a damp cotton towel. Starting from a long side, roll cake with the towel jelly-roll fashion. Cool cake roll, seam side down, on wire rack until completely cool, about 1 hour. Gently unroll to fill.

To make the cream cheese filling: Cream together the butter and cream cheese until light and fluffy. Beat in the confectioners' sugar, mixing until smooth.



# Pumpkin Casserole

## Ingredients

2 cups pumpkin puree  
1 cup evaporated milk  
1 cup white sugar  
1/2 cup self-rising flour  
2 eggs  
1 teaspoon vanilla extract  
1/2 cup butter  
1 pinch ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the pumpkin, evaporated milk, sugar, flour, eggs, vanilla, melted butter and ground cinnamon to taste. Spoon into a casserole dish.

Bake at 350 degrees F (175 degrees C) for 1 hour.



# Pumpkin-Carrot Rice

## Ingredients

1 1/2 cups brown rice  
3 cups water  
2 tablespoons olive oil  
4 cloves garlic, finely chopped  
1 (15 ounce) can pumpkin  
2 large carrots, peeled and finely  
grated  
1/4 teaspoon salt  
1/4 teaspoon ground cloves

## Directions

Bring the brown rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 45 to 50 minutes.

When the rice has nearly finished cooking, heat oil in a large Dutch oven over medium-high heat, and cook and stir garlic just until fragrant. Reduce heat to medium, stir in pumpkin, and cook until heated through, about 1 minute. Stir in carrots and cook for 2 minutes. Stir in salt and cloves. Remove from heat; stir in the cooked rice until well blended. Serve warm.



# Nancy's Pumpkin Butter

## Ingredients

1/2 cup margarine, softened  
1/2 cup canned pumpkin puree  
1/4 cup confectioners' sugar  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

## Directions

In a medium bowl, using an electric mixer, beat margarine for 30 seconds, or until creamy. Gradually blend in the pumpkin, confectioners' sugar, cinnamon and nutmeg.

Cover and chill overnight. Let stand at room temperature for 30 minutes for easier spreading.



# Pumpkin Rice Pudding

## Ingredients

4 cups milk  
1 (15 ounce) can solid pack pumpkin  
3/4 cup sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 eggs, beaten  
3 cups cooked rice  
1/2 teaspoon vanilla extract  
Vanilla ice cream (optional)

## Directions

In a large saucepan, combine the first seven ingredients. Bring to a boil over medium heat, stirring constantly. Gradually stir a small amount of eggs; return all to the pan. Bring to a gentle boil, stirring constantly. Remove from the heat. Stir in rice and vanilla.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 375°deg, for 25-30 minutes or until a knife inserted near the center comes out clean. Serve warm with ice cream if desired. Refrigerate leftovers.



# Stir-Fried Pumpkin

## Ingredients

3 tablespoons olive oil  
1/2 cup chopped onion  
1 teaspoon minced garlic  
4 cups cubed fresh pumpkin  
1/2 cup grated carrot  
2 tablespoons soy sauce  
1 teaspoon salt  
1 teaspoon ground black pepper  
2 teaspoons black sesame seeds

## Directions

Heat the oil in a large skillet. Add the onion and garlic; cook and stir until the onions begin to brown. Stir in the pumpkin, carrot, soy sauce, salt, and pepper; cook another 5 to 7 minutes, until pumpkin is tender. Sprinkle with sesame seeds before serving.



# Pumpkin Mousse Cheesecake

## Ingredients

1 cup graham cracker crumbs

3 tablespoons sugar

1/4 cup butter or margarine,  
melted

### FILLING:

3 (8 ounce) packages cream  
cheese, softened

1 cup sugar

1 cup canned pumpkin

3 tablespoons all-purpose flour

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

4 eggs

### GLAZE:

1/2 cup vanilla chips

1 tablespoon shortening

## Directions

Combine crumbs, sugar and butter. Press into a greased 9-in. springform pan. Bake at 325 degrees F for 8 minutes. Cool on a wire rack. Meanwhile, in a mixing bowl, beat cream cheese and sugar until smooth. Add pumpkin, flour, cinnamon and nutmeg. Add eggs; beat on low speed just until combined. Pour into crust. Bake for 50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. In a saucepan over low heat, melt chips and shortening; stir until smooth. Drizzle over cheesecake. Refrigerate until firm, about 30 minutes.



# Pumpkin Roll Supreme

## Ingredients

3 eggs  
1 cup white sugar  
2/3 cup pumpkin  
1 teaspoon lemon juice  
3/4 cup all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1 cup chopped walnuts  
  
1 (8 ounce) package cream cheese  
2 tablespoons butter  
1 1/2 cups confectioners' sugar  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 10x15 inch jelly roll pan.

In a large bowl, beat eggs until fluffy. Beat in sugar until fluffiness resumes. Stir in pumpkin and lemon juice. In a separate bowl, combine flour, baking powder, salt, cinnamon and nutmeg. Fold dry ingredients into pumpkin mixture. Spread in prepared pan; sprinkle with nuts.

Bake in preheated oven 15 minutes. Sprinkle a kitchen towel with confectioner's sugar. Turn cake out onto towel while still hot. Carefully roll cake in towel, long ends together, and let cool completely.

To Make Filling: In medium bowl, cream together cream cheese, butter and confectioners' sugar. Stir in vanilla.

Carefully unroll cooled cake and remove kitchen towel. Spread cake with filling and re-roll. Refrigerate until ready to serve.



# Sweet and Spicy Pumpkin Seeds

## Ingredients

2 cups pumpkin seeds, rinsed and dried  
2 tablespoons butter, melted  
1 teaspoon salt  
1 tablespoon Worcestershire sauce  
1 tablespoon brown sugar  
2 drops hot pepper sauce

## Directions

Preheat oven to 300 degrees F (150 degrees C). Line a baking pan with aluminum foil.

Stir together the pumpkin seeds and butter in a bowl. Add the salt, Worcestershire sauce, brown sugar, and hot pepper sauce; stir. Spread the seeds in a single layer on the baking pan.

Bake in preheated oven until crispy, about 45 minutes.



# Wild Rice Pumpkin Yum Bars

## Ingredients

3/4 cup vegetable oil  
4 eggs, beaten  
2 cups white sugar  
1 (15 ounce) can pumpkin puree  
2 cups cooked wild rice  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/4 teaspoon ground ginger

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10x15 inch baking pan.

Blend together the oil, eggs and sugar. Add the pumpkin and wild rice; mix together well.

Sift together the flour, baking powder, baking soda, cinnamon, nutmeg, cloves and ginger; add to wet ingredients and mix well.

Pour onto prepared baking pan and bake at 350 degrees F (175 degrees C) for 30 minutes.



# Pumpkin Spice Muffins

## Ingredients

- 2 cups whole wheat flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 2 teaspoons ground nutmeg
- 2 eggs, beaten
- 1 cup pumpkin puree
- 1/4 cup white sugar
- 2 cups unsweetened applesauce
- 2 tablespoons vegetable oil
- 1 teaspoon almond extract

## Directions

Preheat the oven to 350 degrees F (175 degrees C). In a medium bowl, mix together flour, baking powder, baking soda, cinnamon and nutmeg; set aside.

In a large bowl, combine eggs, pumpkin, sugar, applesauce, vegetable oil, and almond extract. Slowly add the flour mixture to the large bowl until just blended. Do not over beat. Pour the batter into 18 nonstick muffin cups.

Bake for 25 to 30 minutes. Remove muffins from the oven, and let cool slightly. Remove the muffins from the pan, and let cool completely.



# Pumpkin Tacos

## Ingredients

2 tablespoons vegetable oil  
2 cups cubed fresh pumpkin  
1/2 cup vegetable stock  
1 tablespoon ground cumin  
salt and ground black pepper to taste  
12 flour or corn tortillas, warmed  
3/4 cup diced fresh tomato  
1/2 cup diced onion  
1/2 cup diced ripe avocado  
3 tablespoons chopped fresh cilantro

## Directions

Heat the oil in a large skillet over medium heat. Cook the pumpkin in the heated oil 2 to 3 minutes. Stir in the vegetable stock, cumin, salt, and pepper. Cook until the pumpkin cubes are easily pierced through with a fork, 5 to 7 minutes. Fill warm tortillas with pumpkin; top with tomato, onion, avocado, and cilantro as desired.



# Pumpkin Pie Squares

## Ingredients

1/2 cup butter, softened  
1/2 cup brown sugar  
1 cup all-purpose flour  
1/2 cup rolled oats  
2 eggs  
3/4 cup white sugar  
1 (15 ounce) can pumpkin  
1 (12 fluid ounce) can evaporated milk  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter and brown sugar. Mix in flour. Fold in oats. Press into a 9x13 inch baking dish.

Bake in preheated oven 15 minutes, until set.

In a large bowl, beat eggs with white sugar. Beat in pumpkin and evaporated milk. Mix in salt, cinnamon, ginger and cloves. Pour over baked crust.

Bake in preheated oven 20 minutes, until set. Let cool before cutting into squares.



# Pumpkin Cake Roll

## Ingredients

3 eggs  
1 cup sugar  
2/3 cup canned or cooked pumpkin  
1 teaspoon lemon juice  
3/4 cup all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon baking powder  
1 teaspoon ground ginger  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
1 cup finely chopped walnuts  
confectioners' sugar  
FILLING:  
2 (3 ounce) packages cream cheese, softened  
1 cup confectioners' sugar  
1/4 cup butter or margarine, softened  
1/2 teaspoon vanilla extract

## Directions

Lin a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper. Grease the paper; set aside. In a mixing bowl, beat eggs for 3 minutes. Gradually add sugar; beat for 2 minutes or until mixture becomes thick and lemon-colored. Stir in pumpkin and lemon juice. Combine dry ingredients; fold into pumpkin mixture. Spread batter evenly in prepared pan. Sprinkle with walnuts.

Bake at 375 degrees F for 12-14 minutes or until cake springs back when lightly touched in center. Cool for 5 minutes. Turn cake out of pan onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. roll up cake in towel jelly-roll style, starting with a long side. Cool completely on a wire rack.

In a mixing bowl, combine filling ingredients; beat until smooth. Unroll cake; spread evenly with filling to within 1/2 in. of edges. Roll up again. Cover and refrigerate for 1 hour before cutting. Refrigerate leftovers.



# Pumpkin Pie II

## Ingredients

1 1/2 cups pumpkin  
3/4 cup white sugar  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/4 teaspoon ground nutmeg  
3 eggs, lightly beaten  
1 1/4 cups milk  
2/3 cup evaporated milk  
1 recipe unbaked 9 inch pie crust

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix together the pumpkin, sugar, salt, cinnamon, ginger, cloves and nutmeg. Blend in the eggs, milk and evaporated milk. Pour the mixture into the pie crust.

Bake in the preheated oven 50 minutes, or until a knife inserted in the center comes out clean. Cool on a metal rack before serving.



# Pumpkin Spice Cake II

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1/2 cup white sugar  
1 teaspoon baking soda  
2 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
1 (15 ounce) can pumpkin puree  
1 cup vegetable oil  
4 eggs  
1 cup chopped pecans

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix, sugar, baking soda, cinnamon and ginger. Make a well in the center and pour in pumpkin puree, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chopped pecans. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.



# Pumpkin Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
2 cups confectioners' sugar  
1 (15 ounce) can solid pack pumpkin  
1 tablespoon ground cinnamon  
1 tablespoon pumpkin pie spice  
1 teaspoon frozen orange juice concentrate

## Directions

In a medium bowl, blend cream cheese and confectioners' sugar until smooth. Gradually mix in the pumpkin. Stir in the cinnamon, pumpkin pie spice, and orange juice until smooth and well blended. Chill until serving.



# Pumpkin Pecan Cheesecake

## Ingredients

1 1/2 cups finely chopped pecans  
2 tablespoons sugar  
2 tablespoons butter, melted  
CREAM CHEESE FILLING:  
1 (8 ounce) package cream cheese, softened  
1/4 cup sugar  
1/2 teaspoon vanilla extract  
1 egg, lightly beaten  
PUMPKIN FILLING:  
2 eggs  
1 1/4 cups canned pumpkin  
1 cup evaporated milk  
1/2 cup sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
Dash salt  
1/2 cup chopped pecans

## Directions

In a small bowl, combine the pecans, sugar and butter. Press onto the bottom and 3/4 in. up the sides of a greased 9-in. springform pan. Place pan on a baking sheet. Bake at 400 degrees F for 10 minutes.

In a small mixing bowl, beat the cream cheese, sugar and vanilla until smooth. Add egg; beat on low speed just until combined. Spread over crust. In another mixing bowl, combine the eggs, pumpkin, milk, sugar, cinnamon, ginger, nutmeg and salt; pour over the cream cheese layer.

Reduce heat to 350 degrees F. Bake for 55-60 minutes or until a knife inserted into pumpkin layer comes out clean. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer. Sprinkle with pecans. Chill overnight. Remove sides of pan before cutting. Refrigerate leftovers.



# Pumpkin Pie Spice I

## Ingredients

4 tablespoons ground cinnamon  
4 teaspoons ground nutmeg  
4 teaspoons ground ginger  
3 teaspoons ground allspice

## Directions

In a small bowl, combine all ingredients and mix well. Store in air tight container.



# Slow Cooker Pumpkin Soup

## Ingredients

- 1 tablespoon olive oil
- 1 medium sugar pumpkin, seeded and cubed
- 1 medium onion, chopped
- 3 cups chicken stock, or as needed
- 1 sprig fresh rosemary
- 1 sprig fresh thyme
- 1 sprig fresh sage
- 2 small cinnamon sticks
- 2 bay leaves
- 1/2 cup heavy cream

## Directions

Heat the olive oil in a large skillet over medium-high heat. Add pumpkin and onion; cook and stir until lightly browned. Transfer to a slow cooker. Pour in enough chicken broth to cover the pumpkin. Tie the rosemary, thyme, sage, cinnamon, and bay leaves into a piece of cheesecloth, and place in the slow cooker. Cover and cook on Low for 4 hours.

After 4 hours, remove the herb sachet. Stir in the cream, and puree the soup with a hand blender until smooth. Serve.



# Chex® Pumpkin Pie Crunch

## Ingredients

1/4 cup brown sugar  
1 tablespoon pumpkin pie spice  
1/4 cup butter  
2 teaspoons vanilla  
2 cups Cinnamon Chex® cereal  
2 cups Wheat Chex® cereal  
2 cups Honey Nut Chex® cereal  
8 ounces pecans

## Directions

In small bowl, mix brown sugar and pumpkin pie spice; set aside. In small microwave-safe dish, microwave butter on High about 30 seconds or until melted. Stir in vanilla. In large microwavable bowl, mix all cereals and pecans. Pour butter mixture over cereal mixture, stirring until evenly distributed. Add sugar and spice mixture and stir until coated.

Microwave uncovered on High 5 minutes or until mixture begins to brown, stirring every minute. Spread on wax paper or a cookie sheet to cool. Store in airtight container.



# Pumpkin Bars IV

## Ingredients

4 eggs  
1 cup vegetable oil  
2 cups white sugar  
1 (15 ounce) can pumpkin puree  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1/2 teaspoon ground nutmeg

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12x18 inch half sheet pan.

In a large bowl, using a wooden spoon, mix together the eggs, oil, sugar and pumpkin until well blended. Combine the flour, baking powder, baking soda, salt, cinnamon, ginger, cloves and nutmeg; stir into the pumpkin mixture until just blended. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until bars spring back when lightly touched. Cool before cutting into bars.



# Pumpkin Cheesecake II

## Ingredients

3/4 cup graham cracker crumbs  
1/2 cup ground pecans  
2 tablespoons white sugar  
2 tablespoons brown sugar  
1/4 cup butter  
3/4 cup white sugar  
3/4 cup canned pumpkin  
3 egg yolks  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground mace  
1/2 teaspoon ground ginger  
1/4 teaspoon salt  
3 (8 ounce) packages cream cheese  
3/8 cup white sugar  
1 egg  
1 egg yolk  
2 tablespoons whipping cream  
1 tablespoon cornstarch  
1/2 teaspoon vanilla extract  
1/2 teaspoon lemon extract

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs, ground pecans, 2 tablespoons white sugar, 2 tablespoons brown sugar, and the melted butter or margarine and mix well. Firmly press mixture into one 9 inch springform pan.

Combine 3/4 cup of the white sugar, the pumpkin, 3 egg yolks, ground cinnamon, ground mace, ground ginger and salt in a medium bowl. Mix well, and set aside.

Beat cream cheese with an electric mixer until light and fluffy; gradually add 1/4 cup plus 2 tablespoons white sugar and mix well. Add the whole egg, remaining egg yolk and the whipping cream, beating well. Add cornstarch and vanilla and lemon flavorings, beat batter until smooth. Add pumpkin mixture and mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes. Do not overbake. Center may be soft but it will firm up when chilled. Let cheesecake cool on a wire rack, then refrigerate.



# Pumpkin Roll with Crunchy Peanut Butter Cream

## Ingredients

### Cake:

Crisco® Flour No-Stick Spray  
1/4 cup powdered sugar  
3 large eggs  
3/4 cup sugar  
3/4 cup canned pumpkin  
2 teaspoons pumpkin pie spice  
3/4 cup Pillsbury BEST® All Purpose Flour, or Unbleached Flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda

### Filling:

1 (8 ounce) package cream cheese, softened  
1 cup powdered sugar  
1/3 cup Jif® Extra Crunchy Peanut Butter  
1 teaspoon almond extract

### Topping:

Smucker's® Caramel Sundae Syrups Ice Cream Topping  
3 tablespoons cocktail peanuts, chopped

## Directions

Cake: Preheat oven to 375 degrees F. Sift powdered sugar generously over a 12 x 17-inch area of a clean thin kitchen towel. Spray a 10 x 15-inch jelly roll pan with a no-stick spray with flour; line with waxed or parchment paper. Spray wax paper with no-stick spray with flour.

Beat eggs in mixing bowl with electric mixer, gradually beat in sugar, pumpkin, spices, baking powder, soda and flour, scraping bowl between additions. Spread batter evenly into pan. Bake for 10 to 13 minutes or until toothpick is clean.

Loosen the cake edges immediately and invert cake onto the prepared towel. Carefully remove paper. Roll the cake beginning at the narrow end. Cool on wire rack for 45 minutes.

Filling: Beat cream cheese, powdered sugar, peanut butter, and extract in a medium bowl until well combined.

Unroll cake; spread peanut butter cream evenly to edges of cake. Roll cake; wrap in plastic wrap and refrigerate several hours before serving.

Before serving, drizzle with caramel syrup and chopped peanuts.



# Walnut-Crunch Pumpkin Pie

## Ingredients

2 eggs  
1 (15 ounce) can solid pack pumpkin  
1 (12 ounce) can evaporated milk  
3/4 cup packed brown sugar  
2 teaspoons vanilla extract  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 (9 inch) unbaked pastry shell  
TOPPING:  
1 cup chopped walnuts  
3/4 cup packed brown sugar  
1/4 cup butter or margarine, melted

## Directions

In a mixing bowl, beat eggs. add the pumpkin, milk, brown sugar, vanilla, cinnamon, salt, ginger and nutmeg; mix well. Pour into pastry shell.

Cover edges loosely with foil. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F. Remove foil; bake 35-40 minutes longer or until set and a knife inserted near the center comes out clean. Cool on a wire rack for 2 hours.

Combine the topping ingredients; sprinkle over pie. Cover edges loosely with foil. broil 3-4 in. from the heat for about 2 minutes or until golden brown. Remove oil. Store in the refrigerator.



# Pumpkin-Apple Muffins with Streusel Topping

## Ingredients

2 1/2 cups all-purpose flour  
2 cups sugar  
1 tablespoon pumpkin pie spice  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs, lightly beaten  
1 cup canned pumpkin  
1/2 cup vegetable oil  
2 cups finely chopped peeled apples

### TOPPING:

1/4 cup sugar  
2 tablespoons all-purpose flour  
1/2 teaspoon ground cinnamon  
1 tablespoon butter or margarine

## Directions

In a large bowl, combine flour, sugar, pumpkin pie spice, baking soda and salt. Combine eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in apples. Fill greased or paper-lined muffin cups three-fourths full. For topping, combine sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs; sprinkle 1 teaspoon over each muffin. Bake at 350 degrees F for 30-35 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.



# Double Layer Pumpkin Cheesecake

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1/2 cup white sugar  
1/2 teaspoon vanilla extract  
2 eggs  
1 (9 inch) prepared graham cracker crust  
1/2 cup pumpkin puree  
1/2 teaspoon ground cinnamon  
1 pinch ground cloves  
1 pinch ground nutmeg  
1/2 cup frozen whipped topping, thawed

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.

Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.



# Pumpkin Bread IV

## Ingredients

3 cups canned pumpkin puree  
1 1/2 cups vegetable oil  
4 cups white sugar  
6 eggs  
4 3/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 1/2 teaspoons ground cinnamon  
1 1/2 teaspoons ground nutmeg  
1 1/2 teaspoons ground cloves

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour three 9x5 inch loaf pans.

In a large bowl, mix together the pumpkin, oil, sugar, and eggs. Combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves; stir into the pumpkin mixture until well blended. Divide the batter evenly between the prepared pans.

Bake in preheated oven for 45 minutes to 1 hour. The top of the loaf should spring back when lightly pressed.



# Pumpkin Figs Pie

## Ingredients

1 (9 inch) unbaked pie crust  
2 pears - peeled, cored and sliced  
1 1/2 cups pumpkin puree  
1/2 cup dried figs, soaked and  
chopped  
1 tablespoon brown sugar  
(optional)

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the pie crust into a pie plate, and arrange pear slices in the bottom. Bake for 20 minutes in the preheated oven.

While the pears are baking, combine the pumpkin, soaked figs, and sugar in a blender or food processor. Process until smooth. Pour over the pears.

Bake for an additional 15 minutes in the preheated oven, or until crust is golden and pears are tender. Serve warm or cold.



# Pumpkin Spice Martini

## Ingredients

1 (1.5 fluid ounce) jigger vanilla  
flavored vodka (such as Stoli®)  
1 (1.5 fluid ounce) jigger Irish  
cream liqueur (such as Bailey's®)  
1 (1.5 fluid ounce) jigger pumpkin  
flavored liqueur (such as Hiram  
Walker®)  
1 cup ice cubes  
1 pinch ground cinnamon  
1 pinch ground nutmeg

## Directions

Pour the vanilla flavored vodka, Irish cream liqueur, and pumpkin flavored liqueur into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, and garnish with a sprinkle of ground cinnamon and ground nutmeg to serve.



# Pumpkin Chocolate Chip Muffins

## Ingredients

2 1/2 cups all-purpose flour  
2 cups sugar  
1/2 cup whole wheat flour  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons ground cinnamon  
1 teaspoon salt  
1/2 teaspoon baking soda  
1/2 teaspoon ground nutmeg  
1 egg  
3/4 cup egg substitute  
1 (15 ounce) can solid pack  
pumpkin  
1/2 cup unsweetened applesauce  
1/4 cup canola oil  
1 cup semisweet chocolate chips

## Directions

In a mixing bowl, combine the first eight ingredients. In another bowl, combine egg, egg substitute, pumpkin, applesauce and oil; stir into dry ingredients just until moistened. Stir in chocolate chips. Coat muffin cups with nonstick cooking spray; fill two-thirds full with batter. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.



# Pumpkin Cheese Bread I

## Ingredients

2 1/2 cups white sugar  
1 (8 ounce) package cream cheese  
1/2 cup margarine, softened  
4 eggs  
1 (15 ounce) can canned pumpkin puree  
3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon baking powder  
1/4 teaspoon ground cloves  
1 cup chopped nuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large mixing bowl, cream together sugar, cream cheese and margarine. Add the eggs, one at a time, mixing well after each addition. Blend in pumpkin; mixing until completely incorporated. Combine the flour, baking soda, salt, cinnamon, baking powder and cloves. Mix the dry ingredients into the pumpkin mixture; stirring just until moistened. Fold in the walnuts. Divide the batter evenly between the two pans.

Bake at 350 degrees F (175 degrees C) for 60 minutes, or until a toothpick inserted into the center of a loaf comes out clean. Let cool in the pans for 5 minutes then remove from pans to cool completely on a wire rack.



# Pumpkin Apple Streusel Muffins

## Ingredients

2 1/2 cups all-purpose flour  
2 cups white sugar  
1 tablespoon pumpkin pie spice  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs, lightly beaten  
1 cup canned pumpkin puree  
1/2 cup vegetable oil  
2 cups peeled, cored and  
chopped apple

2 tablespoons all-purpose flour  
1/4 cup white sugar  
1/2 teaspoon ground cinnamon  
4 teaspoons butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 18 muffin cups or use paper liners.

In a large bowl, sift together 2 1/2 cups all-purpose flour, 2 cups sugar, pumpkin pie spice, baking soda and salt. In a separate bowl, mix together eggs, pumpkin and oil. Add pumpkin mixture to flour mixture; stirring just to moisten. Fold in apples. Spoon batter into prepared muffin cups.

In a small bowl, mix together 2 tablespoons flour, 1/4 cup sugar and 1/2 teaspoon cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle topping evenly over muffin batter.

Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into a muffin comes out clean.



# All Pumpkins' Night Stew

## Ingredients

3 tablespoons canola oil, divided  
1 clove garlic, minced  
2 onions, chopped  
2 1/2 pounds beef stew meat, cut into 1 1/2 inch cubes  
1 teaspoon salt  
2 teaspoons pepper  
2 tablespoons caraway seed  
1 tablespoon all-purpose flour  
7 cups beef broth  
2 bay leaves  
1 tablespoon white sugar  
1 teaspoon nutmeg  
3 large potatoes, peeled and cubed  
3 large carrots, peeled and chopped  
1 tablespoon cornstarch  
1/4 cup water  
1/4 cup chopped fresh parsley

## Directions

Heat 1 tablespoon canola oil in a Dutch oven over medium-high heat. Stir in garlic and onion, and cook until softened and translucent; remove from pan. Pour 2 tablespoons canola oil into Dutch oven. While this heats, mix the beef with salt and pepper. Sear the beef in batches until browned all over, about 5 minutes.

Stir in caraway seeds and flour, cook until flour is incorporated and the caraway seed is fragrant, about 1 minute. Pour in beef broth; add bay leaves, sugar, nutmeg, and onion mixture. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the meat is tender, about 2 hours.

Stir in the potatoes and carrots; continue cooking until the vegetables are tender, about 30 minutes. Stir together the cornstarch and water; stir into the stew along with the parsley. Simmer until thickened, about 5 minutes.



# Apple Pumpkin Muffins

## Ingredients

2 1/2 cups all-purpose flour  
2 cups sugar  
1 tablespoon pumpkin pie spice  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs  
1 cup canned or cooked pumpkin  
1/2 cup vegetable oil  
2 cups finely chopped peeled apples  
STREUSEL:  
1/4 cup sugar  
2 tablespoons all-purpose flour  
1/2 teaspoon ground cinnamon  
4 teaspoons cold butter or margarine

## Directions

In a bowl, combine the first five ingredients. In another bowl, combine the eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in apples. Fill paper-lined muffin cups two-thirds full. In a small bowl, combine sugar, flour and cinnamon. Cut in butter until crumbly. Sprinkle over batter. Bake at 350 degrees F for 35-40 minutes or until golden brown. Cool for 5 minutes before removing from pans to wire racks.



# Pumpkin Cheesecake II

## Ingredients

3/4 cup graham cracker crumbs  
1/2 cup ground pecans  
2 tablespoons white sugar  
2 tablespoons brown sugar  
1/4 cup butter  
3/4 cup white sugar  
3/4 cup canned pumpkin  
3 egg yolks  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground mace  
1/2 teaspoon ground ginger  
1/4 teaspoon salt  
3 (8 ounce) packages cream cheese  
3/8 cup white sugar  
1 egg  
1 egg yolk  
2 tablespoons heavy whipping cream  
1 tablespoon cornstarch  
1/2 teaspoon vanilla extract  
1/2 teaspoon lemon extract

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the graham cracker crumbs, ground pecans, 2 tablespoons white sugar, 2 tablespoons brown sugar, and the melted butter or margarine and mix well. Firmly press mixture into one 9 inch springform pan.

Combine 3/4 cup of the white sugar, the pumpkin, 3 egg yolks, ground cinnamon, ground mace, ground ginger and salt in a medium bowl. Mix well, and set aside.

Beat cream cheese with an electric mixer until light and fluffy; gradually add 1/4 cup plus 2 tablespoons white sugar and mix well. Add the whole egg, remaining egg yolk and the whipping cream, beating well. Add cornstarch and vanilla and lemon flavorings, beat batter until smooth. Add pumpkin mixture and mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes. Do not overbake. Center may be soft but it will firm up when chilled. Let cheesecake cool on a wire rack, then refrigerate.



# Pumpkin Raisin Cookies

## Ingredients

1/2 cup shortening  
1 cup packed brown sugar  
1 egg  
1 teaspoon vanilla extract  
1 cup solid pack pumpkin puree  
2 cups all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
2 1/2 teaspoons pumpkin pie spice  
1 teaspoon ground cinnamon  
1/2 cup chopped walnuts  
1 cup raisins  
  
1 cup confectioners' sugar  
2 tablespoons warm water  
1/2 teaspoon ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the shortening and sugar until smooth. Add the egg, and vanilla; mix until fluffy. Stir in the pumpkin. Sift together the flour, baking soda, salt, pumpkin pie spice, and cinnamon; stir into the pumpkin mixture. Finally, stir in the raisins and walnuts.

Drop cookie dough by heaping spoonfuls onto the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven, cookies should be light brown around the edges. Brush with the spice glaze, and transfer to racks to cool.

To make the spice glaze, mix confectioners' sugar with 2 tablespoons of warm water until there are no more lumps. Stir in the 1/2 teaspoon of cinnamon. If the glaze is too thick, add a little more water.



# Pumpkin Funnel Cakes

## Ingredients

1 quart oil for frying  
1 1/2 cups all-purpose flour  
1/4 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/4 teaspoon salt  
1 egg  
1/4 cup packed brown sugar  
3/4 cup canned pumpkin puree  
1 cup milk  
3/4 teaspoon pumpkin pie spice  
1/2 cup confectioners' sugar for dusting

## Directions

Pour the oil into a deep pot or deep skillet, and heat to 375 degrees F (190 degrees C).

Sift together the flour, baking powder, baking soda, cinnamon, salt, and pumpkin pie spice in a mixing bowl.

Beat the egg, brown sugar, pumpkin puree, and milk together in a large bowl until well blended. Gradually add the flour mixture, stirring until the mixture is smooth.

Using your finger to close the opening, pour 1/2 cup batter into a funnel with a 1/2 inch wide spout. Release your finger, and drizzle the batter into the hot oil using a circular motion to make 4 to 6 inch circle, and then cross over the circle to make a spiral pattern. Cook until golden brown. Turn the cake over to cook the bottom side. Use a slotted spoon to remove from the oil, and drain on paper towels. Cool 5 minutes, and dust generously with confectioners' sugar.



# Luscious Four-Layer PHILLY Pumpkin Cake

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1 (14 ounce) can pumpkin, divided  
1/2 cup milk  
1/3 cup vegetable oil  
4 eggs  
1 1/2 teaspoons pumpkin pie spice, divided  
1 (250 g) package PHILADELPHIA Brick Cream Cheese, softened  
1 cup icing sugar  
3 cups thawed COOL WHIP Whipped Topping  
1/2 cup caramel ice cream topping  
1/2 cup chopped toasted pecans

## Directions

Heat oven to 350 degrees F. Grease and flour 2 (9-inch) round baking pans. Beat cake mix, 1 cup pumpkin, milk, oil, eggs and 1 teaspoon spice in large bowl with mixer until well blended. Pour into prepared pans.

Bake 28 to 30 min. or until toothpick inserted in centres comes out clean. Cool in pans 10 min. Remove from pans to wire racks; cool completely. Beat cream cheese in small bowl with mixer until creamy. Add sugar, remaining pumpkin and spice; mix well. Gently stir in Cool Whip.

Cut each cake layer horizontally in half with serrated knife; stack on serving plate, spreading cream cheese filling between layers. (Do not frost top layer.) Drizzle with caramel topping just before serving; sprinkle with nuts. Refrigerate leftovers.



# Coconut Pumpkin Nut Bread

## Ingredients

3 1/2 cups all-purpose flour  
2 cups packed dark brown sugar  
2/3 cup white sugar  
1 (15 ounce) can pumpkin puree  
1 cup vegetable oil  
2/3 cup coconut milk  
2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground nutmeg  
1 1/2 teaspoons ground cinnamon  
2/3 cup unsweetened flaked coconut  
1 cup chopped walnuts, toasted

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 x 4 inch loaf pans.

Combine flour, sugars, pumpkin, oil, coconut milk, baking soda, salt, and spices. Mix until well blended. Fold in coconut and nuts. Pour into prepared pans.

Bake for about 1 hour and 15 minutes, or until an inserted toothpick comes out clean. Remove from oven. Cover with foil tightly, and allow to steam 10 minutes. Remove foil, and turn out onto cooling rack. Tent lightly with the foil, and allow to cool completely.



# Pumpkin Spice Cookies

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1/2 cup quick-cooking oats  
2 teaspoons pumpkin pie spice  
1 egg  
1 (15 ounce) can solid pack pumpkin  
2 tablespoons canola oil  
3 cups confectioners' sugar  
1 teaspoon grated orange peel  
3 tablespoons orange juice

## Directions

In a bowl, combine the cake mix, oats and pumpkin pie spice. In another bowl, beat the egg, pumpkin and oil; stir into dry ingredients just until moistened.

Drop by 2 tablespoonfuls onto baking sheets coated with nonstick cooking spray; flatten with the back of a spoon. Bake at 350 degrees F for 18-20 minutes or until edges are golden brown. Remove to wire racks to cool.

In a bowl, combine confectioners' sugar, orange peel and enough orange juice to achieve desired spreading consistency. Frost cooled cookies.



# Pumpkin Pancakes

## Ingredients

2 cups all-purpose flour  
2 teaspoons packed brown sugar  
1 tablespoon baking powder  
1 1/4 teaspoons pumpkin pie spice  
1 teaspoon salt  
1 3/4 cups milk  
1/2 cup LIBBY'S® 100% Pure Pumpkin  
1 large egg  
2 teaspoons vegetable oil  
  
chopped walnuts  
1 cup maple syrup  
1 1/4 cups LIBBY'S® 100% Pure Pumpkin  
1/4 teaspoon ground cinnamon

## Directions

COMBINE flour, brown sugar, baking powder, pumpkin pie spice and salt in large bowl. Combine milk, pumpkin, egg and vegetable oil in small bowl; mix well. Add to flour mixture. Stir just until moistened; batter may be lumpy.

HEAT griddle or skillet over medium heat; brush lightly with vegetable oil. Pour 1/4 cup batter onto hot griddle; cook until bubbles begin to burst. Turn and continue cooking 1 to 2 minutes. Repeat with remaining batter. Serve with Pumpkin Maple Sauce and nuts.

HEAT 1 cup maple syrup, 1 1/4 cups Libby's® 100 Percent Pure Pumpkin and 1/4 teaspoon ground cinnamon or pumpkin pie spice in small saucepan until warm.



# Pumpkin Cookies II

## Ingredients

1/2 cup shortening  
1 1/4 cups packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
1 1/2 cups canned pumpkin  
2 1/2 cups all-purpose flour  
4 teaspoons baking powder  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 cup raisins  
1 cup chopped walnuts

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream shortening and sugar, then add the eggs. Mix well. Add vanilla and pumpkin. Set aside.

Sift dry ingredients, then blend into the "wet" ingredients. Fold in the nuts and raisins. Mix well.

Drop by heaping teaspoons onto a greased cookie sheet, bake for 10 - 15 minutes. Cool. Best eaten if you let them "ripen" for a day. Store in a sealed container.



# Pumpkin Apple Cobbler

## Ingredients

8 small Granny Smith apples -  
peeled, cored and sliced  
3/4 cup pumpkin butter  
1/2 (14 ounce) package pumpkin  
quick bread mix  
4 tablespoons butter  
sweetened whipped cream  
(optional)

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the apples and pumpkin butter. Spread evenly in a 8 or 9 inch square baking dish. Pour the pumpkin bread mix into a bowl, and cut in the butter until the mixture resembles coarse crumbs. Sprinkle over the top of the apples.

Bake for 45 minutes in the preheated oven, or until the apples are tender enough to insert a fork. Serve warm with whipped cream.



# Toasted Pumpkin Seeds with Sugar and Spice

## Ingredients

1 cup raw pumpkin seeds, rinsed and dried  
6 tablespoons white sugar, divided  
1/4 teaspoon salt  
1/2 teaspoon pumpkin pie spice  
1 tablespoon vegetable oil

## Directions

Preheat the oven to 250 degrees F (120 degrees C). Spread pumpkin seeds in a single layer on a baking sheet. Toast for 45 minutes, stirring occasionally, until dry and toasted. Larger seeds may take longer.

In a large bowl, stir together 2 tablespoons of white sugar, salt, and pumpkin pie spice. Set aside. Heat the oil in a large skillet over medium-high heat. Add the pumpkin seeds and sprinkle the remaining sugar over them. Stir with a wooden spoon until the sugar melts, about 45 seconds. Pour seeds into the bowl with the spiced sugar and stir until coated. Allow to cool before serving. Store in an airtight container at room temperature.



# Pumpkin Stew

## Ingredients

2 pounds beef stew meat, cut into 1 inch cubes  
3 tablespoons vegetable oil, divided  
1 cup water  
3 large potatoes, peeled and cubed  
4 carrots, sliced  
1 large green bell pepper, chopped  
4 cloves garlic, minced  
1 onion, chopped  
2 teaspoons salt  
1/2 teaspoon ground black pepper  
1 (14.5 ounce) can whole peeled tomatoes, chopped  
2 tablespoons beef bouillon granules  
1 sugar pumpkin

## Directions

Heat 2 tablespoons oil in a large saucepan over medium-high heat. Place beef in the saucepan and cook until evenly brown. Mix in the water, potatoes, carrots, green bell pepper, garlic, onion, salt and pepper. Bring to a boil. Reduce heat and simmer approximately 2 hours.

Dissolve the bouillon into the beef mixture. Stir in the tomatoes.

Preheat oven to 325 degrees F (165 degrees C).

Cut top off the pumpkin and remove seeds and pulp. Place the pumpkin in a heavy baking pan. Fill the pumpkin with the beef mixture. Brush outside of the pumpkin with remaining oil.

Bake in the preheated oven 2 hours, or until tender. Serve the stew from the pumpkin, scraping out some of the pumpkin meat with each serving.



# Apple Pumpkin Muffins

## Ingredients

2 1/2 cups all-purpose flour  
2 cups sugar  
1 tablespoon pumpkin pie spice  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs  
1 cup canned or cooked pumpkin  
1/2 cup vegetable oil  
2 cups finely chopped peeled apples  
STREUSEL:  
1/4 cup sugar  
2 tablespoons all-purpose flour  
1/2 teaspoon ground cinnamon  
4 teaspoons cold butter or margarine

## Directions

In a bowl, combine the first five ingredients. In another bowl, combine the eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in apples. Fill paper-lined muffin cups two-thirds full. In a small bowl, combine sugar, flour and cinnamon. Cut in butter until crumbly. Sprinkle over batter.

Bake at 350 degrees for 35-40 minutes or until golden brown. Cool for 5 minutes before removing from pans to wire racks.



# Pumpkin and Maple Biscuits

## Ingredients

2 1/2 cups self-rising flour  
1 cup canned pumpkin  
2/3 cup sour cream  
1/2 teaspoon maple flavoring  
2 tablespoons maple syrup  
2 tablespoons butter-flavored shortening, melted

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

Place the flour in a large bowl. Make a well in the center of the flour. Place the pumpkin, sour cream, maple flavoring, and syrup in the well. Mix the pumpkin mixture into the flour to make the dough until stiff. Roll the dough on a lightly-floured surface. Cut into 8 biscuits. Dip each biscuit into the melted shortening and place the biscuits on the baking sheet with the side that was dipped in shortening facing up.

Bake in preheated oven until tops are golden brown, 12 to 15 minutes.



# Pumpkin Gobs

## Ingredients

1 1/2 cups solid pack pumpkin puree  
1/2 cup butter, softened  
1 cup white sugar  
1 egg  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
3/4 cup shortening  
1 1/2 cups white sugar  
2 teaspoons vanilla extract  
1/2 cup prepared vanilla pudding

## Directions

Preheat oven to 350 degrees F (190 degrees C). Line baking sheets with parchment paper.

Cream the butter or margarine with the sugar. Beat in the pumpkin, egg and vanilla.

Stir the flour, baking soda, baking powder, salt and ground cinnamon into the pumpkin mixture. Blend until combined.

Drop teaspoonfuls of dough onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 12 to 14 minutes. Let cookies cool completely then sandwich two cookies together with Vanilla Filling.

To Make Vanilla Filling: Beat the shortening and 1 1/2 cups white sugar together for 10 minutes. Beat in the vanilla and the vanilla pudding. Beat until creamy.



# Pumpkin Turkey Chili

## Ingredients

1 tablespoon vegetable oil  
1 cup chopped onion  
1/2 cup chopped green bell pepper  
1/2 cup chopped yellow bell pepper  
1 clove garlic, minced  
1 pound ground turkey  
1 (14.5 ounce) can diced tomatoes  
2 cups pumpkin puree  
1 1/2 tablespoons chili powder  
1/2 teaspoon ground black pepper  
1 dash salt  
1/2 cup shredded Cheddar cheese  
1/2 cup sour cream

## Directions

Heat the oil in a large skillet over medium heat, and saute the onion, green bell pepper, yellow bell pepper, and garlic until tender. Stir in the turkey, and cook until evenly brown. Drain, and mix in tomatoes and pumpkin. Season with chili powder, pepper, and salt. Reduce heat to low, cover, and simmer 20 minutes. Serve topped with Cheddar cheese and sour cream.



# Baked Pumpkin, Sweet Potato, and Coconut Milk

## Ingredients

1 acorn squash  
2 large sweet potatoes  
1 medium pumpkin  
2 large sweet potatoes  
2 (14 ounce) cans coconut milk  
2 (14.5 ounce) cans chicken broth  
salt to taste  
ground black pepper to taste  
1 lime, juiced  
1 pinch ground ginger, or to taste

## Directions

Preheat an oven to 375 degrees F (190 degrees C).

Puncture acorn squash and pumpkin in several places using a knife. Wrap the sweet potato in aluminum foil. Place squash, pumpkin, and sweet potato on a baking sheet.

Bake in the preheated oven until the pumpkin begins to cave in and the skin browns, about 2 hours.

Remove the skin, then chop the sweet potatoes. Skin, seed, and chop the pumpkin and acorn squash. Place the sweet potatoes, pumpkin, and acorn squash in a large pot and mash until smooth. Stir in the coconut milk until incorporated, reserving 1/2 cup for garnish, then stir in the chicken broth. Season with salt, pepper, lime juice, and ground ginger.

Cook over medium heat until heated through. Serve with a lime wedge and a drizzle of coconut milk.



# Luscious Pumpkin Ice Cream Pie

## Ingredients

50 vanilla wafer cookies  
1/2 cup walnuts  
1/4 cup butter, melted  
2 tablespoons maple syrup  
1 quart vanilla ice cream, softened  
1 cup canned pumpkin puree  
2 teaspoons pumpkin pie spice  
  
3/4 cup heavy cream  
2 tablespoons granulated sugar  
  
4 tablespoons shortening  
2/3 cup semisweet chocolate chips

## Directions

In a blender or food processor, blend the vanilla wafer cookies and walnuts into fine crumbs. Transfer to a 9 inch pie pan. Mix in the butter and maple syrup. Using a fork, press firmly and evenly onto the bottom and sides of the pie pan to create a crust. Chill 10 minutes in the freezer.

In a large bowl, blend the vanilla ice cream, pumpkin and pumpkin pie spice. Spoon into the pie crust. Smooth top with a spatula. Chill 1 hour in the freezer, or until firm.

Before serving pie, place the heavy cream and granulated sugar in a small bowl. Mix with an electric mixer on high speed until peaks form. Spoon into a pastry bag with a star tip and pipe around the edge of the pie.

In a small saucepan over low heat, melt shortening and chocolate chips, stirring occasionally, until smooth. Transfer to a small plastic container and chill in the freezer 30 minutes, or until firm.

Remove chocolate from container. Using a vegetable peeler or cheese slicer, scrape the chocolate to form small curls. Use the curls to decorate the pie



# Frosted Pumpkin Doughnuts

## Ingredients

2 eggs  
1 cup sugar  
2 tablespoons butter or margarine, softened  
1 cup canned or cooked pumpkin  
1 tablespoon lemon juice  
4 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 cup evaporated milk  
Oil for deep-fat frying

### FROSTING:

3 cups confectioners' sugar  
2 tablespoons orange juice  
1 tablespoon evaporated milk  
1 teaspoon grated orange peel

## Directions

In a mixing bowl, beat eggs, sugar and butter. Add pumpkin and lemon juice; mix well. Combine flour, baking powder, baking soda, salt, cinnamon and nutmeg; add to pumpkin mixture alternately with milk. Cover and refrigerate for 2 hours. Turn onto a lightly floured surface; knead 5-6 times. Roll to 3/8-in. thickness. Cut with a 2-1/2-in. doughnut cutter. In an electric skillet or deep-fat fryer, heat oil to 375 degrees F. Fry doughnuts, a few at a time, until golden, about 3 minutes; turn once with a slotted spoon. Drain on paper towels. Combine frosting ingredients; spread over cooled doughnuts.



# Pumpkin Chili

## Ingredients

2 pounds ground beef  
1 large onion, diced  
1 green bell pepper, diced  
2 (15 ounce) cans kidney beans, drained  
1 (46 fluid ounce) can tomato juice  
1 (28 ounce) can peeled and diced tomatoes with juice  
1/2 cup canned pumpkin puree  
1 tablespoon pumpkin pie spice  
1 tablespoon chili powder  
1/4 cup white sugar

## Directions

In a large pot over medium heat, cook beef until brown; drain. Stir in onion and bell pepper and cook 5 minutes. Stir in beans, tomato juice, diced tomatoes and pumpkin puree. Season with pumpkin pie spice, chili powder and sugar. Simmer 1 hour.



# Cranberry-Pumpkin Cookies

## Ingredients

1/2 cup butter, softened  
1 cup white sugar  
1 teaspoon vanilla extract  
1 egg  
1 cup solid pack pumpkin puree  
2 1/4 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup fresh cranberries  
1 teaspoon ground cinnamon  
1 tablespoon orange zest  
1/2 cup chopped walnuts

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in vanilla, egg and pumpkin. Sift together the flour, baking powder, baking soda, salt and cinnamon; stir into mixture until well blended. Cut the cranberries in half and stir into mixture along with the orange zest and walnuts. Drop by teaspoonfuls onto cookie sheets.

Bake for 10 to 12 minutes.



# Pumpkin Bread II

## Ingredients

1 (15 ounce) can pumpkin puree  
1 cup vegetable oil  
4 eggs  
3 1/2 cups all-purpose flour  
3 cups white sugar  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 1/2 teaspoons ground allspice  
1 1/2 teaspoons ground nutmeg  
2 teaspoons ground cinnamon  
1/2 cup chopped walnuts  
1 teaspoon baking powder

## Directions

Combine pumpkin, oil and eggs. Sift together dry ingredients. Combine the two mixtures, blending thoroughly.

Pour into 2 greased 9 x 5 x 3 inch loaf pans and bake at 300 degrees F (150 degrees C) for 1 hour.



# Seminole Pumpkin Bread

## Ingredients

1 (15 ounce) can pumpkin puree  
4 cups all-purpose flour  
4 teaspoons baking powder  
1 teaspoon baking soda  
1/2 cup white sugar  
1 cup water  
1 quart vegetable oil for frying  
1 tablespoon white sugar

## Directions

Cook, peel and mash the sugar pumpkin.

Sift flour, baking powder and baking soda together. Gradually add pumpkin, sugar and water to make a soft dough.

When it just holds together, knead several minutes. Divide dough into 4 - 6 equal parts. Knead each portion again several minutes or until it becomes a soft, smooth ball. Roll out each portion 1/4 inch thick. Another method is to pinch off small pieces of dough and form into individual cakes 2 - 3 inch across.

In a large iron skillet, fry in very hot vegetable oil (about 1 inch in depth) until brown on one side. Flip over and brown other side. The bread will puff up and get crisp and chewy. Sprinkle with granulated sugar.



# Pumpkin Torte I

## Ingredients

2 cups crushed graham crackers  
1/2 cup butter, melted

2 eggs, beaten  
1/2 cup packed brown sugar  
1 (8 ounce) package cream  
cheese, softened

2 cups pumpkin puree  
1/2 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
3 egg yolks  
1/2 cup milk

1 envelope (1 tablespoon)  
unflavored gelatin  
1/4 cup water

2 egg whites, stiffly beaten  
1/2 cup white sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the graham crackers and butter. Press into the bottom of a 9x13 inch baking pan.

In a medium bowl, mix eggs and brown sugar. Blend in the cream cheese. Spoon the mixture over the layer of graham crackers.

Bake in the preheated oven 20 minutes. Remove from oven and allow to cool.

In a medium saucepan over medium heat, mix together pumpkin, sugar, cinnamon, salt, egg yolks and milk. Bring to a boil. Stir constantly until slightly thickened, about 1 minute. Remove from heat.

Mix the gelatin and water in a small bowl. Stir into the pumpkin mixture. Cool to room temperature.

In a small bowl, beat the egg whites and sugar until stiff. Fold into the pumpkin mixture. Spoon in a layer over the cream cheese mixture. Chill in the refrigerator 6 to 8 hours, or overnight.



# Pumpkin Pecan Pie III

## Ingredients

3 eggs  
1 1/2 cups pumpkin puree  
3/4 cup dark corn syrup  
3/4 cup white sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1 cup chopped pecans  
1 recipe pastry for a 9 inch single crust pie

## Directions

Beat eggs until frothy. Stir in pumpkin, corn syrup, sugar, cinnamon, and salt. Pour into pie shell. Sprinkle with pecans.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a knife inserted in the center comes out clean. Chill.



# Pumpkin Swirl Bread

## Ingredients

### FILLING:

2 (8 ounce) packages cream cheese, softened  
1/4 cup sugar  
1 egg  
1 tablespoon milk

### BREAD:

3 cups sugar  
2 cups canned or cooked pumpkin  
1 cup vegetable oil  
1 cup water  
4 eggs  
4 cups all-purpose flour  
4 teaspoons pumpkin pie spice  
2 teaspoons baking soda  
1 1/2 teaspoons ground cinnamon  
1 teaspoon baking powder  
1 teaspoon ground nutmeg  
1 teaspoon salt  
1/2 teaspoon ground cloves  
1 cup chopped walnuts  
1 cup raisins  
1/2 cup chopped dates

## Directions

In a small mixing bowl, beat cream cheese, sugar, egg and milk; set aside. In a large mixing bowl, beat sugar, pumpkin, oil, water and eggs. Combine dry ingredients; gradually add to pumpkin mixture and mix well. Stir in nuts, raisins and dates. Pour half of the batter into three greased and floured 8-in. x 4-in. x 2-in. loaf pans. Spoon filling over batter. Cover filling completely with remaining batter. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan and cool completely on a wire rack. Wrap in foil; refrigerate until ready to serve.



# Marian's Pumpkin Soup

## Ingredients

1 tablespoon butter  
1 onion, chopped  
2 cloves garlic, minced  
1/2 teaspoon curry powder  
1/4 teaspoon red pepper flakes  
2 1/2 pounds sugar pumpkin --  
peeled, seeded and cubed  
10 cups chicken broth  
1 teaspoon Worcestershire sauce  
1/4 teaspoon ground nutmeg  
1 tablespoon creamy peanut  
butter  
1/2 cup light cream  
1/4 cup chopped fresh cilantro,  
for garnish

## Directions

Melt the butter in a small skillet over medium heat. Add the onion, garlic, curry powder, and red pepper flakes; cook and stir until onion becomes transparent, about 5 minutes. Transfer the onion mixture to a large pot, and stir in the chicken broth and pumpkin cubes. Cook over medium heat until the pumpkin is tender when pierced with a fork, about 15 minutes. Remove pot from heat; stir in the Worcestershire sauce, nutmeg, and peanut butter.

Transfer the soup in batches to a blender or food processor; blend each batch until smooth while slowly adding the half and half. Garnish each serving with cilantro.



# Pumpkin Custard Pie

## Ingredients

1 3/4 cups pumpkin puree  
3/4 cup white sugar  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
2 eggs, beaten  
1 cup heavy whipping cream  
1/2 cup milk  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan, stir the pumpkin over medium-high heat for 10 minutes or until slightly dry and caramelized.

Remove from heat; add the sugar, salt, cinnamon and ginger. Mix well.

Add the eggs, cream and milk. Mix until smooth; pour into pastry lined pie pan.

Bake for 25 to 30 minutes or until crust is golden brown. Allow to completely cool on rack before cutting.



# White Chocolate Pumpkin Dreams

## Ingredients

1 cup butter (no substitutes), softened  
1/2 cup sugar  
1/2 cup packed brown sugar  
1 egg  
2 teaspoons vanilla extract  
1 cup canned pumpkin  
2 cups all-purpose flour  
3 1/2 teaspoons pumpkin pie spice  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 (11 ounce) package white chocolate chips or white vanilla chips  
1 cup chopped pecans  
**PENUCHE FROSTING:**  
1/2 cup packed brown sugar  
3 tablespoons butter (no substitutes)  
1/4 cup milk  
1 1/2 cups confectioners' sugar

## Directions

In a mixing bowl, cream butter and sugars. Beat in egg, vanilla and pumpkin. Combine dry ingredients; gradually add to the creamed mixture. Stir in chips and pecans. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 12-14 minutes or until firm. Remove to wire racks to cool.

For frosting, combine brown sugar and butter in a saucepan. Bring to a boil; cook over medium heat for 1 minute or until slightly thickened. Cool for 10 minutes. Add milk; beat until smooth. Beat in enough confectioners' sugar to reach desired consistency. Frost cookies.



# Spicy Pumpkin and Sweet Potato Soup

## Ingredients

1 tablespoon coriander seeds  
2 teaspoons cumin seeds  
2 teaspoons dried oregano  
1 tablespoon fennel seeds  
1/2 teaspoon crushed red pepper  
1/2 teaspoon salt  
1/2 teaspoon whole black peppercorns  
1 clove garlic  
2 tablespoons olive oil, divided  
1 medium sugar pumpkin  
4 orange-fleshed sweet potatoes  
1 large onion, chopped  
1 1/2 quarts chicken broth

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mortar or spice grinder, grind coriander, cumin, oregano, fennel, red pepper, salt and peppercorns into a coarse powder. Blend in garlic and 1 tablespoon olive oil to form a paste.

Wash pumpkin, and cut into 2-inch wide wedges, scraping away seeds. Peel potatoes and cut each potato lengthwise into 6 wedges. Smear the pumpkin and the potatoes with the spice paste and place in a baking dish.

Roast in preheated oven 30 to 40 minutes, until tender and just beginning to blacken at the thinnest points.

Meanwhile, in a large pot over medium heat, cook the onion in the remaining 1 tablespoon olive oil until translucent.

Chop pumpkin and potatoes into smaller chunks and puree in a blender or food processor with some of the chicken broth until smooth. Be sure to scrape the roasted spice paste off the baking dish and include it in the puree. It may be necessary to deglaze the dish with a little chicken broth.

Pour the pureed vegetables into the pot with the onions, and stir in as much additional chicken stock as needed to achieve the desired consistency. Heat through.



# Holiday Pumpkin Bread

## Ingredients

3 cups white sugar  
4 eggs  
2/3 cup water  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon ground allspice  
3 1/2 cups all-purpose flour  
2 teaspoons salt  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1 (15 ounce) can pumpkin puree  
1 cup chopped walnuts  
1 cup raisins  
1 cup vegetable oil

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7 x 3 inch loaf pans.

Mix oil, sugar, and eggs together in a large bowl. Mix in pumpkin puree and water. Stir together flour, soda, baking powder, salt, and spices. Add to the pumpkin mixture, and mix until just combined. Stir in nuts and raisins. Divide batter into prepared pans.

Bake for 1 hour. Cool on wire racks.



# Cranberry Pumpkin Bread

## Ingredients

3 1/2 cups all-purpose flour  
1 cup packed brown sugar  
2 teaspoons baking soda  
1 teaspoon baking powder  
3/4 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1 cup egg substitute  
1 (16 ounce) can whole cranberry sauce  
1 (15 ounce) can pumpkin puree  
1/3 cup vegetable oil  
1 tablespoon orange zest  
2 tablespoons chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray two 8x4 inch loaf pans with non-stick cooking spray.

Combine the flour, brown sugar, baking soda, baking powder, salt, ground cinnamon and ground cloves in a large bowl and mix well. Set aside.

Mix the egg substitute, cranberry sauce, pureed pumpkin, vegetable oil and grated orange zest together. Add this mixture to the flour mixture and stir until just moistened. Pour batter into the prepared pans. Sprinkle the top of each loaf with the chopped nuts.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Let loaves cool for 10 minutes then remove from pans. Can be made even lower in fat by substituting 1/3 cup applesauce for the 1/3 cup vegetable oil.



# Pumpkin Pecan Cheesecake

## Ingredients

1/2 cup chopped pecans  
1/4 cup packed brown sugar  
2 tablespoons butter, softened  
1 (8 ounce) package cream cheese, softened  
1/3 cup packed brown sugar  
2 eggs  
3/4 cup pumpkin butter  
1 (9 inch) prepared graham cracker crust

## Directions

Combine pecans and 1/4 cup brown sugar; cut in butter or margarine with a pastry blender until mixture is crumbly. Set aside.

Beat cream cheese at high speed of an electric mixer until smooth. Add 1/3 cup brown sugar; beat well. Add eggs one at a time, beating well after each addition. Stir in pumpkin butter. Pour mixture into crust.

Bake at 350 degrees F (175 degrees C) for 40 minutes.

Sprinkle pecan mixture over pie. Bake for 5 additional minutes, or until butter or margarine and sugar melt. Cool on a wire rack. Cover, and chill for at least 4 hours.



# Pumpkin Waffles with Apple-Cranberry Relish

## Ingredients

### APPLE-CRANBERRY RELISH

3 large Granny Smith apples  
3 tablespoons butter  
1/4 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
1/4 cup orange juice  
1 teaspoon grated orange zest (optional)  
3/4 cup maple syrup, divided  
1/2 cup dried cranberries  
1/2 cup chopped pecans  
butter (optional)

### PUMPKIN WAFFLES

3 eggs  
1 1/2 cups low-fat buttermilk  
1/2 cup canola oil  
1/2 cup pumpkin puree  
1 1/2 cups whole wheat pastry flour  
2 tablespoons white sugar  
2 teaspoons baking powder  
3/4 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
  
1/2 cup butter, for serving

## Directions

To make the Apple-Cranberry Relish: Peel, core, and chop the apples into 1/4-inch pieces. Combine the chopped apples, 3 tablespoons butter, 1/2 teaspoon cinnamon, vanilla, orange juice, and 1/2 cup maple syrup in a saucepan. Cook over medium heat for about 3 minutes. Add the cranberries and cook 5-10 minutes until apples are tender and cranberries have softened.

Remove apples and cranberries using a slotted spoon and set aside in a bowl. Simmer the apple syrup mixture until thick, about 8 minutes, stirring frequently. Remove from heat and stir in the remaining 1/4 cup maple syrup. Add the pecans and orange zest (if desired) to the apple-cranberry mixture.

Preheat waffle iron according to manufacturer's instructions.

Mix the eggs, buttermilk, canola oil, and pumpkin puree in a bowl, beating well. Combine the pastry flour, sugar, baking powder, baking soda, cinnamon, nutmeg, cloves, and ginger. Stir the flour mixture into the pumpkin mixture and mix until thoroughly combined. The batter should be pourable; add a tablespoon more buttermilk if necessary.

Cook waffles according to manufacturer's instructions. Serve hot, topped with butter and apple-cranberry relish, with spiced apple syrup on the side.



# Barb's Pumpkin Chocolate Chip Muffins

## Ingredients

3 1/3 cups all-purpose flour  
2 teaspoons baking soda  
3 cups white sugar  
1 teaspoon salt  
1 teaspoon ground nutmeg  
2 cups canned pumpkin puree  
4 eggs, beaten  
2/3 cup water  
1 cup semisweet chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 24 muffin cups or line with paper muffin liners.

In a large bowl, stir together flour, baking soda, sugar, salt and nutmeg. In a separate bowl, beat together pumpkin, eggs and water. Stir pumpkin mixture into flour mixture; beat until well blended. Fold in chocolate chips.

Bake in preheated oven for 30 minutes, until a toothpick inserted into center of a muffin comes out clean.



# Pumpkin Rice with Apricots

## Ingredients

1/2 cup uncooked white rice  
1 3/4 cups water, divided  
1/4 cup butter  
1 cup chopped onions  
6 cups peeled, seeded and diced sugar pumpkin  
1 cup chopped dried apricots  
1 teaspoon salt

## Directions

In a saucepan bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a medium saucepan over medium heat, melt the butter and stir in the onions. Slowly cook and stir onions until soft. Mix in the pumpkin, apricots, salt and 3/4 cup water. Cook 20 minutes.

Mix rice into the pumpkin mixture. Continue cooking 10 minutes, or until pumpkin is tender.



# Better Than Pumpkin Pie

## Ingredients

1 1/2 cups peeled and cubed  
butternut squash  
1 cup lightly packed brown sugar  
1 tablespoon cornstarch  
1 egg, beaten  
1 cup evaporated milk  
1 teaspoon ground cinnamon  
1 pinch ground allspice  
1 pinch ground cloves  
1 pinch ground ginger  
1 pinch ground nutmeg  
1 (9 inch) unbaked pie shell

## Directions

Place squash in a saucepan with enough water to cover. Bring to a boil, and simmer over medium heat until tender, about 15 minutes. Drain, and cool.

Preheat oven to 350 degrees F (175 degrees C).

In a blender or food processor, combine butternut squash, brown sugar, cornstarch, egg, milk, cinnamon, allspice, cloves, ginger, and nutmeg. Process until smooth. Pour into the unbaked pie shell.

Bake in preheated oven for 50 minutes, or until a table knife comes out clean when inserted in the center.



# Pumpkin Cake I

## Ingredients

1 cup vegetable oil  
3 eggs  
1 (15 ounce) can pumpkin puree  
1 teaspoon vanilla extract  
2 1/2 cups white sugar  
2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground nutmeg  
1 teaspoon ground allspice  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1/4 teaspoon salt  
1/2 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch bundt or tube pan.

Cream oil, beaten eggs, pumpkin and vanilla together.

Sift the flour, sugar, baking soda, ground nutmeg, ground allspice, ground cinnamon, ground cloves and salt together. Add the flour mixture to the pumpkin mixture and mix until just combined. If desired, stir in some chopped nuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted in the middle comes out clean. Let cake cool in pan for 5 minutes then turn out onto a plate and sprinkle with confectioners' sugar.



# Pumpkin Spice Bread

## Ingredients

3 cups sugar  
1 cup vegetable oil  
4 eggs, lightly beaten  
1 (16 ounce) can solid pack pumpkin  
3 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon baking powder  
1/2 teaspoon ground cloves  
1/2 teaspoon ground allspice  
1/2 cup water

## Directions

In a large bowl, combine sugar, oil and eggs. Add pumpkin and mix well. Combine dry ingredients; add to the pumpkin mixture alternately with water. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 60-65 minutes or until bread tests done. Cool in pans 10 minutes before removing to a wire rack; cool completely.



# Coconut Curry Pumpkin Soup

## Ingredients

- 1/4 cup coconut oil
- 1 cup chopped onions
- 1 clove garlic, minced
- 3 cups vegetable broth
- 1 teaspoon curry powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground coriander
- 1/4 teaspoon crushed red pepper flakes
- 1 (15 ounce) can 100% pure pumpkin
- 1 cup light coconut milk

## Directions

Heat the coconut oil in a deep pot over medium-high heat. Stir in the onions and garlic; cook until the onions are translucent, about 5 minutes. Mix in the vegetable broth, curry powder, salt, coriander, and red pepper flakes. Cook and stir until the mixture comes to a gentle boil, about 10 minutes. Cover, and boil 15 to 20 minutes more, stirring occasionally. Whisk in the pumpkin and coconut milk, and cook another 5 minutes.

Pour the soup into a blender, filling only half way and working in batches if necessary; process until smooth. Return to a pot, and reheat briefly over medium heat before serving.



# Pecan Pumpkin Loaves

## Ingredients

3 1/3 cups all-purpose flour  
3 cups sugar  
2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
2 cups canned cooked pumpkin  
4 eggs  
1 cup vegetable oil  
2/3 cup water  
1/2 teaspoon vanilla extract  
3/4 cup chopped pecans

## Directions

In a mixing bowl, combine the first eight ingredients. Add pumpkin, eggs, oil, water and vanilla; mix well. Stir in pecans. Pour into three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 1 hour or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.



# Pumpkin Bars III

## Ingredients

4 eggs  
1 2/3 cups white sugar  
1 cup vegetable oil  
1 (15 ounce) can pumpkin puree  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon baking soda  
2 teaspoons ground cinnamon

6 ounces cream cheese  
6 tablespoons butter, softened  
3 cups confectioners' sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan and set aside.

In a mixing bowl, beat together the eggs, sugar, oil and pumpkin. Sift together the flour, baking powder, salt, baking soda, salt and cinnamon; add to wet ingredients and mix thoroughly. Spread into prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes. Remove from oven and allow to cool.

Prepare the frosting by beating together the cream cheese, butter and confectioner's sugar. Evenly spread over cooled bars.



# Pumpkin Pie Pudding

## Ingredients

1 (15 ounce) can solid pack pumpkin  
1 (12 ounce) can evaporated milk  
3/4 cup sugar  
1/2 cup biscuit/baking mix  
2 eggs, beaten  
2 tablespoons butter or margarine, melted  
2 1/2 teaspoons pumpkin pie spice  
2 teaspoons vanilla extract  
whipped topping

## Directions

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray. Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees F. Serve in bowls with whipped topping if desired.



# Pumpkin Cream Cheese Muffins

## Ingredients

1 (8 ounce) package cream cheese  
1 egg  
1 teaspoon vanilla extract  
3 tablespoons brown sugar  
  
4 1/2 tablespoons all-purpose flour  
5 tablespoons white sugar  
3/4 teaspoon ground cinnamon  
3 tablespoons butter  
3 tablespoons chopped pecans  
  
2 1/2 cups all-purpose flour  
2 cups white sugar  
2 teaspoons baking powder  
2 teaspoons ground cinnamon  
1/2 teaspoon salt  
2 eggs  
1 1/3 cups canned pumpkin  
1/3 cup olive oil  
2 teaspoons vanilla extract

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour 18 muffin cups, or use paper liners.

To make the filling: In a medium bowl, beat cream cheese until soft. Add egg, vanilla and brown sugar. Beat until smooth, then set aside.

For the streusel topping: In a medium bowl, mix flour, sugar, cinnamon and pecans. Add butter and cut it in with a fork until crumbly. Set aside.

For the muffin batter: In a large bowl, sift together flour, sugar, baking powder, cinnamon and salt. Make a well in the center of flour mixture and add eggs, pumpkin, olive oil and vanilla. Beat together until smooth.

Place pumpkin mixture in muffin cups about 1/2 full. Then add one tablespoon of the cream cheese mixture right in the middle of the batter. Try to keep cream cheese from touching the paper cup. Sprinkle on the streusel topping.

Bake at 375 degrees F (195 degrees C) for 20 to 25 minutes.



# Pumpkin Pecan Cheesecake

## Ingredients

1/2 cup chopped pecans  
1/4 cup packed brown sugar  
2 tablespoons butter, softened  
1 (8 ounce) package cream cheese, softened  
1/3 cup packed brown sugar  
2 eggs, beaten  
3/4 cup pumpkin butter  
1 (9 inch) prepared graham cracker crust

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine pecans and 1/4 cup brown sugar; cut in butter or margarine with a pastry blender until mixture is crumbly. Set aside.

Beat cream cheese at high speed of an electric mixer until smooth. Add 1/3 cup brown sugar; beat well. Add eggs one at a time, beating well after each addition. Stir in pumpkin butter. Pour mixture into crust.

Bake for 40 minutes.

Sprinkle pecan mixture over pie. Bake for 5 additional minutes, or until butter or margarine and sugar melt. Cool on a wire rack. Cover, and chill for at least 4 hours.



# Pumpkin Pie Cake I

## Ingredients

1 (29 ounce) can pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
3 eggs  
1 cup white sugar  
1/2 teaspoon salt  
4 teaspoons pumpkin pie spice  
1 (18.25 ounce) package yellow cake mix  
3/4 cup butter  
1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan (preferably metal).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, salt, and pumpkin pie spice. Mix well. Pour batter into the prepared pan.

Sprinkle the dry cake mix evenly over the pumpkin mixture. Melt the butter or margarine, and drizzle it over the cake mix. Sprinkle walnuts over the top.

Bake for 55 to 60 minutes, or until done.



# Pumpkin Toffee Cream Pie

## Ingredients

2 cups pumpkin puree  
1 (1 ounce) package instant  
sugar-free butterscotch pudding  
mix  
2/3 cup nonfat dry milk powder  
1/3 cup water  
1 cup frozen whipped topping,  
thawed  
1 teaspoon pumpkin pie spice  
2 tablespoons chopped pecans  
2 tablespoons toffee baking bits  
1 (9 inch) graham cracker crust

## Directions

In a large bowl, whisk together the pumpkin, dry pudding mix, dry milk powder and water. Blend in 1/4 cup whipped topping and pumpkin pie spice.

Pour filling into pie crust, top with remaining whipped topping, sprinkle with pecans and toffee chips. Refrigerate for 1 hour.



# Toasted Pumpkin Seeds

## Ingredients

3 cups raw whole pumpkin seeds  
1 teaspoon salt  
2 tablespoons water  
1 tablespoon butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Clean and dry pumpkin seeds so there is no goo or strings.

Melt butter onto a cookie sheet. Spread pumpkin seeds evenly over the buttered sheet and sprinkle with salt and water.

Bake in the preheated oven for 10 to 15 minutes, shaking the pan every 4 minutes to ensure even baking.



# Homemade Fresh Pumpkin Pie

## Ingredients

2 cups mashed, cooked pumpkin  
1 (12 fluid ounce) can evaporated milk  
2 eggs, beaten  
3/4 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt

2 2/3 cups all-purpose flour  
1 teaspoon salt  
1 cup shortening  
1/2 cup cold water

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Halve pumpkin and scoop out seeds and stringy portions. Cut pumpkin into chunks. In saucepan over medium heat, in 1 inch of boiling water heat the pumpkin to a boil. Reduce heat to low, cover and simmer for 30 minutes or until tender. Drain, cool and remove the peel.

Return pumpkin to the saucepan and mash with a potato masher. Drain well.

Prepare pie crusts by mixing together the flour and salt. Cut shortening into flour, add 1 tablespoon water to mixture at a time. Mix dough and repeat until dough is moist enough to hold together.

With lightly floured hands shape dough into a ball. On a lightly floured board roll dough out to 1/8 inch thickness. With a sharp knife, cut dough 1 1/2 inch larger than the upside down 8-9 inch pie pan. Gently roll the dough around the rolling pin and transfer it right side up on to the pie pan. Unroll, ease dough into the bottom of the pie pan.

In a large bowl with mixer speed on medium, beat pumpkin with evaporated milk, eggs, brown sugar, cinnamon, ginger, nutmeg and salt. Mix well. Pour into a prepared crust. Bake 40 minutes or until when a knife is inserted 1 inch from the edge comes out clean.



# Baked Pumpkin Pudding

## Ingredients

1/2 cup egg substitute  
2 cups canned cooked pumpkin  
3/4 cup sugar  
1 tablespoon honey  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 1/2 cups fat-free evaporated milk  
5 tablespoons reduced-fat whipped topping

## Directions

In a bowl, beat the egg substitute, pumpkin, sugar, honey and spices until blended. Gradually beat in milk. Pour into five 8-oz. custard cups coated with nonstick cooking spray. Place in a 15-in. x 10-in. x 1-in. baking pan.

Bake, uncovered, at 425 degrees F for 10 minutes. Reduce heat to 350 degrees F. Bake 30-35 minutes longer or until a knife inserted near the center comes out clean. Serve warm or cold. Garnish with whipped topping. Store in the refrigerator.



# Ribbon Pumpkin Bread

## Ingredients

6 ounces reduced-fat cream cheese  
1/4 cup sugar  
1 tablespoon all-purpose flour  
2 egg whites  
BATTER:  
1 cup pumpkin  
1/2 cup unsweetened applesauce  
1 egg  
2 egg whites  
1 tablespoon canola oil  
1 2/3 cups all-purpose flour  
1 1/4 cups sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/3 cup chopped walnuts

## Directions

For filling, combine the cream cheese, sugar, flour and egg whites in a bowl; set aside. In a mixing bowl, beat the pumpkin, applesauce, egg, egg whites and oil. Combine the flour, sugar, baking soda, salt, cinnamon and cloves; add to pumpkin mixture. Stir in walnuts.

Divide half of the batter between two 8-in. x 4-in. x 2-in. loaf pans coated with nonstick cooking spray. Spread each with filling; top with remaining batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Refrigerate leftovers.



# Pumpkin Ravioli with Hazelnut Cream Sauce

## Ingredients

2 1/2 cups pumpkin puree  
2 large carrots, cooked and pureed  
2 onions, diced  
1 clove garlic, minced  
2 teaspoons ground coriander seed  
1/2 teaspoon ground mace  
1/2 teaspoon ground allspice  
1 pinch ground cardamom  
1 cup unsalted butter  
1/3 pound grated Parmesan cheese  
2 tablespoons real maple syrup  
1 egg, beaten  
2 1/2 pounds fresh pasta sheets  
salt to taste  
ground black pepper to taste  
1 cup hazelnuts  
3 cups heavy whipping cream  
3 cloves garlic, minced  
1 pinch cayenne pepper  
1 pinch white pepper  
salt to taste  
2 cups shredded sorrel, stems removed

## Directions

Saute the onions, garlic, and spices in butter or margarine until the onions are soft. Stir together with the pureed vegetables. Add cheese, maple syrup, egg, salt, and black pepper. Adjust seasoning. Set the filling aside.

Preheat the oven to 400 degrees F (205 degrees C). Toast the hazelnuts in a shallow pan on the middle rack for 10 to 12 minutes, or until brown and fragrant. When they are cool enough to handle, wrap the nuts tightly in a lint-free towel, and vigorously rub nuts against the towel. Continue rubbing until the nuts are almost blond.

Cook the cream, garlic, cayenne, and white pepper over high heat; stir often, and adjust heat to keep the cream from boiling over. When the cream is thick enough to coat the back of a spoon, add a pinch salt. Adjust seasoning. Remove sauce from heat until you're ready to use it.

Lay one sheet of Fresh Pasta out on a flat surface. Spray with water to prevent drying, and to make it more flexible. Place half tablespoons of filling along the bottom edge of the pasta about 1/2 inch apart. For larger ravioli, use 1 tablespoon of filling, and leave 1 inch between dollops. Fold the pasta sheet over the filling, and cut apart with a ravioli cutter. Set the finished ravioli aside, and cover with a damp cloth. Repeat until filling and/or pasta is completely used.

Cook the ravioli in salted boiling water until al dente. Drain.

Meanwhile, reheat the sauce. Add the shredded sorrel to the sauce; cook just until it wilts -- about 30 seconds. Add half the hazelnuts, turn the heat off, and add the cooked ravioli. Stir gently, and serve immediately. Garnish with remaining hazelnuts.



# Pumpkin and Sunflower Seed Bread

## Ingredients

1 (.25 ounce) package yeast  
1 cup warm water  
1/4 cup honey  
4 teaspoons vegetable oil  
3 cups whole wheat flour  
1/4 cup wheat bran (optional)  
1 teaspoon salt  
1/3 cup sunflower seeds  
1/3 cup shelled, toasted, chopped  
pumpkin seeds

## Directions

Place the ingredients into the bread machine in the order recommended by the manufacturer. Select the whole wheat setting and press start. If your machine has a signal for fruit or nuts, add the sunflower and pumpkin seeds at the beep.



# Apricot Pumpkin Cake

## Ingredients

1 cup chopped dried apricots  
1 (14 ounce) package pumpkin quick bread/muffin mix  
1 cup water  
2 eggs  
3 tablespoons vegetable oil  
1 (15 ounce) can apricot halves, drained  
1 (16 ounce) container cream cheese frosting  
1/2 cup chopped pecans

## Directions

Set aside 1/2 cup dried apricots for garnish. In a small bowl, soak remaining apricots in hot water for 5 minutes; drain well. Puree in a food processor or blender.

In a large mixing bowl, combine the quick bread mix, water, eggs, oil and pureed apricots. Stir in canned apricots. Pour into a greased 11-in. x 7-in. x 2-in. baking dish.

Bake at 375 degrees F for 22-27 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Frost cake with cream cheese frosting; sprinkle with pecans and reserved apricots. Refrigerate leftovers.



# Halloween Popcorn Pumpkins

## Ingredients

5 cups popped popcorn  
1 cup candy corn  
1 cup chopped salted peanuts  
1/2 cup butter or margarine  
3 cups miniature marshmallows  
4 drops red food coloring  
3 drops yellow food coloring  
4 sticks red or black licorice, cut into thirds

## Directions

Grease a muffin pan and set aside. Place popcorn, candy corn and peanuts into a large bowl and set aside.

Melt the butter in a large saucepan over medium heat. Stir in marshmallows, red food coloring and yellow food coloring, adjusting color if needed to get a nice shade of orange. When the marshmallows are completely melted, pour over the popcorn and stir to evenly distribute the candy, nuts and marshmallow.

Use a greased spoon to fill the muffin cups. Insert a piece of licorice to act as the stem, and mold the popcorn around it. Let stand until firm, 10 to 15 minutes, and then pull the pumpkins out by their stems and admire your pumpkin patch!



# Elin's Pickled Pumpkin

## Ingredients

4 pounds peeled and diced  
pumpkin  
5 cups white sugar  
5 cups distilled white vinegar  
4 cinnamon sticks  
15 whole cloves

## Directions

Place the pumpkin in a large, deep bowl.

In a large saucepan, mix the sugar, vinegar, cinnamon sticks and cloves. Boil 5 minutes. Pour the hot liquid over the pumpkin in the bowl. Cover and set aside 8 hours, or overnight.

Strain the liquid into a large saucepan. Boil 5 minutes. Remove the cinnamon sticks and cloves, leaving a few bits for decoration. Place the pumpkin back into the liquid and return to boiling. Boil 5 minutes, or until pumpkin is transparent but crisp. Allow the mixture to cool. Transfer to sterile jars and refrigerate.



# Savory Pumpkin Casserole

## Ingredients

1 (2 pound) pumpkin  
1 large onion, finely chopped  
2 tablespoons unsalted butter,  
melted  
1/2 teaspoon salt  
1/4 teaspoon ground white  
pepper  
2 eggs  
3/4 cup milk  
3/4 cup farmer's cheese or ricotta  
cheese

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Coat a large baking dish with oil or cooking spray.

Cut pumpkin in half, and remove seeds; cut into 1/4 inch thick slices. Peel slices, and place pumpkin slices into a large bowl. Toss with onion and melted butter, and season with salt and white pepper. Arrange in prepared baking dish.

Bake pumpkin in preheated oven for 30 minutes. In a mixing bowl, beat eggs with milk and cheese; pour mixture over pumpkin in baking dish. Continue baking for 20 minutes, or until golden brown.



# Pumpkin Pie Cake I

## Ingredients

1 (29 ounce) can pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
3 eggs  
1 cup white sugar  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1 (18.25 ounce) package yellow cake mix  
1 cup butter  
1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9 x 13 inch pan with parchment paper.

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, cinnamon, nutmeg, ginger and cloves. Mix until smooth and pour into a 9x13 inch pan.

Sprinkle dry cake mix over pumpkin mixture, then sprinkle chopped nuts and pat down gently. Melt butter or margarine and drizzle over cake.

Bake at 350 degrees F (175 degrees C) for approximately 45 to 60 minutes. (Be sure to check the cake after 45 minutes because oven temperatures vary.)

After cake cools, turn it upside down so the top of the cake will be the crust. Remove the parchment paper. Top with dessert topping (optional) before serving.



# Maple Sugar Pumpkin Pie

## Ingredients

1 (16 ounce) can solid pack pumpkin  
2 tablespoons all-purpose flour  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1 tablespoon butter or margarine, softened  
1 cup sugar  
1 cup milk  
2 tablespoons maple syrup  
2 eggs  
1 (9 inch) unbaked pie shell  
Whipped cream

## Directions

In a mixing bowl, combine all ingredients except last two. Pour into the pie shell. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F and continue baking for about 45 minutes or until a knife inserted near the center comes out clean. Cool to room temperature. Refrigerate. Garnish with whipped cream if desired.



# Pumpkin Bars II

## Ingredients

1 (15 ounce) can pumpkin puree  
2 teaspoons ground cinnamon  
1 teaspoon pumpkin pie spice  
2 cups white sugar  
2 cups all-purpose flour  
2 tablespoons baking powder  
1 tablespoon baking soda  
1/4 teaspoon salt  
1 cup vegetable oil  
4 eggs  
4 1/2 ounces cream cheese,  
softened  
9 tablespoons butter, softened  
1 1/2 teaspoons vanilla extract  
3 cups confectioners' sugar  
1 1/2 teaspoons milk

## Directions

In a medium bowl combine the pumpkin, cinnamon, pumpkin pie spice and sugar.

Sift together the flour, baking powder, baking soda and salt.

Using an electric mixer, slowly add the oil, eggs and pumpkin mixture to the flour mixture.

Mix and pour into greased 17 x 11 inch pan. Bake at 350 degrees F (175 degrees C) for 20 - 25 minutes. Cool completely before frosting.

To make Frosting: Cream the cream cheese, 9 tablespoons butter, vanilla together. Slowly add the confectioners' sugar and milk.



# Pumpkin Waffles with Apple Cider Syrup

## Ingredients

2 1/2 cups all-purpose flour  
4 teaspoons baking powder  
2 teaspoons ground cinnamon  
1 teaspoon ground allspice  
1 teaspoon ground ginger  
1/2 teaspoon salt  
1/4 cup packed brown sugar  
1 cup canned pumpkin  
2 cups milk  
4 eggs, separated  
1/4 cup butter, melted

### APPLE CIDER SYRUP

1/2 cup white sugar  
1 tablespoon cornstarch  
1 teaspoon ground cinnamon  
1 cup apple cider  
1 tablespoon lemon juice  
2 tablespoons butter

## Directions

Preheat a waffle iron according to manufacturer's instructions.

Combine the flour, baking powder, cinnamon, allspice, ginger, salt, and brown sugar in a mixing bowl. In a separate bowl, stir together the pumpkin, milk, and egg yolks. Whip the egg whites in a clean dry bowl until soft peaks form.

Stir the flour mixture and 1/4 cup melted butter to the pumpkin mixture, stirring just to combine. Use a whisk or rubber spatula to fold 1/3 of the egg whites into the batter, stirring gently until incorporated. Fold in the remaining egg whites. Cook waffles according to manufacturer's instructions.

To make the syrup, stir together the sugar, cornstarch, and cinnamon in a saucepan. Stir in the apple cider and lemon juice. Cook over medium heat until mixture begins to boil; boil until the syrup thickens. Remove from heat and stir in the 2 tablespoons of butter until melted. Serve warm.



# Pumpkin Nog

## Ingredients

1 (29 ounce) can pumpkin puree  
1 pint vanilla ice cream, softened  
4 cups milk  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground mace  
1 cup whipped cream  
1 pinch ground nutmeg

## Directions

In a blender or food processor, blend the pumpkin, ice cream, milk, cinnamon, nutmeg, and mace in batches.

Pour into individual cups. Top with whipped cream and a sprinkle of nutmeg.



# Pumpkin Bread Pudding with Brown Sugar-Yogurt

## Ingredients

12 slices cracked or whole-wheat bread, cut into cubes  
1 cup sweetened dried cranberries, chopped  
2 (12 ounce) cans NESTLE® CARNATION® Evaporated Lowfat 2% Milk  
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin  
1 cup refrigerated egg substitute  
1 cup packed brown sugar  
1 teaspoon vanilla extract  
2 teaspoons pumpkin pie spice  
1/4 teaspoon salt

### Brown Sugar-Yogurt Sauce:

2 (6 ounce) containers nonfat plain yogurt  
3 tablespoons packed brown sugar

## Directions

For Bread Pudding: Preheat oven to 350 degrees F. Grease 13 x 9-inch baking dish.

Combine bread and cranberries in large bowl. Combine evaporated milk, pumpkin, egg substitute, sugar, vanilla extract, pumpkin pie spice and salt in medium bowl. Pour egg mixture over bread mixture; stir. Pour mixture into prepared baking dish; let stand for 10 minutes.

Bake for 45 to 55 minutes or until knife inserted in center comes out clean. Serve warm with Brown Sugar-Yogurt Sauce.

For Brown Sugar-Yogurt Sauce: Combine yogurt and sugar in small bowl.



# Pumpkin Shortbread Bars

## Ingredients

1/2 cup softened butter  
1/3 cup white sugar  
1/4 teaspoon vanilla extract  
1 cup all-purpose flour

1/3 cup all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
2 eggs  
1 cup firmly packed brown sugar  
1 cup canned solid pack pumpkin  
1 teaspoon vanilla extract  
1/2 cup chopped pecans  
(optional)

1 cup all-purpose flour  
1/3 cup white sugar  
1/4 cup cold butter

## Directions

Preheat an oven to 400 degrees F (200 degrees C).

Beat 1/2 cup butter, 1/3 cup sugar, and 1/4 teaspoon of vanilla extract together until blended. Mix in 1 cup flour until no longer dry. Press into a 9x13-inch baking dish.

Bake in the preheated oven for 10 minutes. Remove and allow to cool for a few minutes. Reduce the oven to 350 degrees F (175 degrees C).

Whisk together 1/3 cup flour, the baking powder, and salt together in a bowl; set aside. Beat the eggs, brown sugar, pumpkin, 1 teaspoon vanilla extract, and the pecans together in a bowl until the pumpkin is smooth. Stir in the flour mixture until just incorporated and spread the batter over the parbaked crust.

Place 1 cup flour, 1/3 cup sugar, and 1/4 cup of cold butter into a bowl. Press the butter into the flour using a pastry blender or fork until no pieces of butter remain and the mixture resembles coarse crumbs. Sprinkle evenly over the pumpkin batter.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 25 to 30 minutes. Cool completely in the pan. Cut into bars before serving.



# Pumpkin Walnut Cake

## Ingredients

1 (15 ounce) can canned pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
4 eggs  
1 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
1/2 teaspoon salt  
1 (18.25 ounce) package yellow cake mix  
2 cups chopped walnuts  
7/8 cup margarine, softened

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, mix pumpkin puree, evaporated milk, eggs, sugar, cinnamon, nutmeg, allspice, and salt. Transfer mixture to the prepared pan. Pour dry yellow cake mix over the mixture, sprinkle with walnuts, and drizzle with melted margarine.

Bake 35 minutes in the preheated oven. Reduce heat to 325 degrees F (165 degrees C), and continue baking 15 minutes, until a toothpick inserted in the center of the cake comes out clean.



# Kabocha Squash Pie (Japanese Pumpkin Pie)

## Ingredients

### Crust

3/4 cup graham crackers, crushed  
1/2 cup all-purpose flour  
1/8 cup light soy butter  
1 tablespoon soy milk  
1/4 teaspoon ground cinnamon

### Filling

2 1/3 cups kabocha squash -  
halved, peeled, seeded and cut  
into 1 1/2 inch cubes  
2/3 cup silken tofu  
1 teaspoon vanilla extract  
1/4 cup white sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir the graham cracker crumbs together with the flour in a mixing bowl. Mix in the soy butter until the mixture is crumbly. Make a well in the middle of the flour mixture. Pour in the soy milk, and stir to make a soft dough. Turn the dough out onto a lightly floured surface, and knead briefly. Wrap in plastic wrap, and refrigerate for about 20 minutes.

Roll out the dough onto a lightly floured surface to about 1/4 inch thick. Fit the crust into a 7 inch diameter pie plate. Use a fork to poke holes in the bottom.

Bake the crust in the preheated oven until pale gold, about 15 minutes. Cool on a rack.

Pour about 1 inch of water into the bottom of a pan. Place the kabocha into a steamer basket fitted into the pan. Bring to a boil, then reduce heat to medium, cover, and steam the squash until tender and easily pierced with a fork, about 15 minutes. Cool.

Place the kabocha into a blender or bowl of a food processor, and blend until smooth. Stir the tofu, vanilla, sugar, cinnamon, and nutmeg into the kabocha mixture, and blend until very smooth. Pour into the prepared crust.

Bake in preheated oven until center is set, about 20 minutes. Do not overbake or the filling will crack.



# Pumpkin Pot De Creme

## Ingredients

2 cups whipping cream  
1/4 cup sugar  
1 teaspoon cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1 cup pumpkin puree  
1/2 vanilla bean, split and scraped  
1 teaspoon dark rum  
5 egg yolks  
2 tablespoons white sugar  
1/2 cup chopped toasted pecans  
1/4 cup maple syrup

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine the whipping cream, 1/4 cup sugar, cinnamon, ginger, nutmeg, cloves, pumpkin puree, and the vanilla bean pod and seeds in a saucepan over medium-low heat; bring to a simmer; stir in the rum. Remove from the heat cover and stand 15 minutes.

Beat together the egg yolks and 2 tablespoons sugar. Stir in 2 tablespoons of the cream mixture. Pour the egg yolk mixture into the saucepan with the cream mixture to make a custard; stir; simmer 3 to 5 minutes.

Arrange 6 ramekins in a shallow baking dish. Pour the custard evenly into the ramekins. Pour boiling water into the baking dish to half-way up the sides of the ramekins. Loosely cover the baking dish with aluminum foil.

Bake in the preheated oven until the custard is nearly set with a dime-sized circle of jiggly liquid remaining in the center of each ramekin, 25 to 40 minutes. Allow to sit, loosely covered with aluminum foil, another 30 minutes.

Cover each ramekin with plastic wrap; chill in refrigerator overnight. Top each custard with pecans and maple syrup to serve.



# Pumpkin Fritters

## Ingredients

- 1 cup pumpkin puree
- 1 egg, lightly beaten
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon curry powder
- 1 teaspoon salt
- 4 cups vegetable oil for frying

## Directions

In a medium bowl, combine pumpkin, egg, flour, baking powder, curry powder, and salt. Mix until smooth.

Heat oil in a deep saucepan to 325 degrees F (165 degrees C). Drop batter by spoonfuls into hot oil. Fry until golden brown, about 2 minutes. Remove with a slotted spoon, and serve immediately.



# Pumpkin Custard Pie II

## Ingredients

1 (9 inch) pie crust, baked  
3 eggs  
1 cup heavy whipping cream  
1/8 teaspoon salt  
1/2 cup white sugar  
1/2 teaspoon ground cinnamon  
1/8 teaspoon ground allspice  
1 cup pumpkin puree  
2 tablespoons chopped  
crystallized ginger  
1/4 cup bourbon

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, beat eggs lightly. Add cream, salt, sugar, cinnamon, allspice, and pumpkin. Mix well, then stir in candied ginger and cognac, rum, or bourbon. Carefully pour mixture into baked pastry shell.

Bake in preheated oven for 30 minutes or until a toothpick inserted in center comes out clean. Custard will still jiggle. Serve pie warm or at room temperature. Garnish with whipped cream if desired.



# Pumpkin Pancakes

## Ingredients

### HOT CIDER SYRUP:

3/4 cup apple cider or apple juice  
1/2 cup packed brown sugar  
1/2 cup corn syrup  
2 tablespoons butter or margarine  
1/2 teaspoon lemon juice  
1/8 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg

### PANCAKES:

1 cup all-purpose flour  
1 tablespoon sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
2 eggs, separated  
1 cup milk  
1/2 cup cooked or canned pumpkin  
2 tablespoons vegetable oil

## Directions

In a saucepan, combine the syrup ingredients. Bring to a boil over medium heat, stirring occasionally. Reduce heat; simmer, uncovered, for 20-25 minutes or until slightly thickened. Let stand for 30 minutes before serving.

For pancakes, combine the dry ingredients in a bowl. In another bowl, whisk the egg yolks, milk, pumpkin and oil. Stir into dry ingredients just until moistened. In a mixing bowl, beat the egg whites until soft peaks form; fold into batter.

Pour batter by 1/4 cupfuls onto a hot greased griddle. Turn when bubbles form on top of pancakes. Cook until second side is golden brown. Serve with the syrup.



# Perfect Pumpkin Pie

## Ingredients

1 (15 ounce) can pumpkin  
1 (14 ounce) can EAGLE BRAND®  
Sweetened Condensed Milk  
2 large eggs  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 425 degrees F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.

Reduce oven temperature to 350 degrees F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in refrigerator.



# Famous No Coffee Pumpkin Latte

## Ingredients

1 cup pumpkin puree  
1 quart milk  
1/4 cup white sugar  
1 teaspoon ground cinnamon  
1 tablespoon vanilla extract

## Directions

Combine pumpkin, milk, sugar, cinnamon, and vanilla in a large saucepan over medium heat. Use a whisk to blend well. Heat to a simmer; do not boil.



# Pumpkin Chipotle Soup

## Ingredients

2 tablespoons butter  
2 tablespoons all-purpose flour  
4 cups vegetable stock  
1 (29 ounce) can pumpkin puree  
2 chipotle peppers in adobo sauce, minced  
1 1/2 cups half-and-half cream  
2 tablespoons sofrito  
1 tablespoon Worcestershire sauce  
1 teaspoon salt  
1 teaspoon paprika

## Directions

Melt the butter in a large saucepan over medium heat. Stir in the flour and cook until the flour has turned golden brown, about 3 minutes. Whisk in the vegetable stock and bring to a boil over high heat. Whisk in the pumpkin puree until no lumps remain, then add the chipotle peppers, half-and-half cream, sofrito, Worcestershire sauce, salt, and paprika. Return to a simmer, then reduce heat to medium-low, and cook for 8 minutes until thickened and hot.



# Pumpkin Cranberry Nut Bread

## Ingredients

3/4 cup butter or margarine,  
softened  
2 cups sugar  
3 eggs  
1 (15 ounce) can solid pack  
pumpkin  
1 1/2 teaspoons grated orange  
peel  
3 1/2 cups all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon salt  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 cup chopped walnuts  
1 cup chopped fresh or frozen  
cranberries

## Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add pumpkin and orange peel; mix well (mixture will appear curdled). Combine the flour, cinnamon, salt, baking soda and baking powder; add to pumpkin mixture, beating on low speed just until moistened. Fold in walnuts and cranberries. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 65-75 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.



# Fried Pumpkin

## Ingredients

1 small sugar pumpkin  
salt and pepper to taste  
1/2 cup all-purpose flour  
1/4 cup butter

## Directions

Cut pumpkin in half, remove seeds, pith and outer skin. Cut into 2x3 inch pieces.

Place 1/2 of pumpkin (2 to 3 pounds) in large bowl and season with salt and pepper. Add flour and stir to evenly coat.

Melt butter in a large deep skillet over medium heat. Add pumpkin and cook, turning often until golden brown and tender.



# Downeast Maine Pumpkin Bread

## Ingredients

1 (15 ounce) can pumpkin puree  
4 eggs  
1 cup vegetable oil  
2/3 cup water  
3 cups white sugar  
3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/4 teaspoon ground ginger

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3 inch loaf pans.

In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.

Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.



# Chocolate Chip Pumpkin Cookies

## Ingredients

- 1 cup shortening
- 2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 (15 ounce) can pumpkin puree
- 4 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 pinch ground nutmeg
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts (optional)

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and white sugar until smooth. Beat in the eggs one at a time. Stir in the vanilla and pumpkin until well blended. Combine the flour, baking soda, baking powder, salt, cinnamon and nutmeg; stir into the pumpkin mixture. Mix in the chocolate chips. Stir in the walnuts if desired. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 12 to 15 minutes in the preheated oven, until edges begin to brown. Allow to cool for a few minutes on the baking sheets before removing to wire racks to cool completely.



# Pumpkin Whoopie Pies

## Ingredients

2 cups packed brown sugar  
1 cup vegetable oil  
1 1/2 cups solid pack pumpkin puree  
2 eggs  
3 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon vanilla extract  
1 1/2 tablespoons ground cinnamon  
1/2 tablespoon ground ginger  
1/2 tablespoon ground cloves  
1 egg white  
2 tablespoons milk  
1 teaspoon vanilla extract  
2 cups confectioners' sugar  
3/4 cup shortening

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Combine the oil and brown sugar. Mix in the pumpkin and eggs, beating well. Add the flour, salt, baking powder, baking soda, 1 teaspoon vanilla, cinnamon, ginger and cloves. Mix well.

Drop dough by heaping teaspoons onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Let cookies cool then make sandwiches from two cookies filled with Whoopie Pie Filling.

To Make Whoopie Pie Filling: Beat egg white and mix with the milk, 1 teaspoon vanilla and 1 cup of the confectioners' sugar. Mix well then beat in the shortening and the remaining cup of confectioners' sugar. Beat until light and fluffy.



# Pumpkin Butter IV

## Ingredients

1 (29 ounce) can solid pack  
pumpkin puree  
1 tablespoon pumpkin pie spice  
1 (2 ounce) package dry pectin  
4 1/2 cups white sugar

## Directions

Mix solid pack pumpkin puree, pumpkin pie spice and dry pectin in a medium saucepan over high heat. Bring to a boil. Mix in sugar all at once. Stirring constantly, return to a full boil and boil 1 minute. Remove from heat. Transfer immediately to sterile containers. Seal and chill in the refrigerator until serving.



# Pumpkin Cheese Bread II

## Ingredients

1 (8 ounce) package cream cheese  
1/2 cup white sugar  
1 tablespoon all-purpose flour  
1 egg  
1 tablespoon orange zest  
1 2/3 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon pumpkin pie spice  
1 cup pumpkin puree  
1/2 cup vegetable oil  
2 eggs  
1 1/2 cups white sugar

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 8x4 inch loaf pans.

In a medium bowl, combine cream cheese, 1/2 cup sugar, 1 tablespoon flour, 1 egg and orange zest; beat until smooth. Set aside. Sift together 1 2/3 cup flour, baking soda, salt, cinnamon, cloves and pumpkin pie spice; set aside

Place pumpkin, vegetable oil, 2 eggs and 1 1/2 cup sugar in a large bowl; beat well. Stir the pumpkin mixture into the flour mixture just until combined. Fold in the pecans if desired. Pour 1/2 of the pumpkin batter into the loaf pans. Spoon cream cheese mixture on top of this layer and then pour on the remaining batter.

Bake in preheated oven for 60 to 70 minutes, or until a toothpick inserted into center of the loaf comes out clean. Cool bread in pans for 10 minutes before removing to a wire rack to cool completely.



# Pumpkin Bars

## Ingredients

4 eggs  
1 2/3 cups sugar  
1 cup vegetable oil  
1 (15 ounce) can solid pack pumpkin  
2 cups all-purpose flour  
2 teaspoons ground cinnamon  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt

### ICING:

1 (3 ounce) package cream cheese, softened  
2 cups confectioners' sugar  
1/4 cup butter, softened  
1 teaspoon vanilla extract  
1 tablespoon milk

## Directions

In a mixing bowl, beat eggs, sugar, oil and pumpkin. Combine flour, cinnamon, baking powder, baking soda and salt; gradually add to pumpkin mixture and mix well. Pour into an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes. Cool completely.

For icing, beat cream cheese, sugar, butter and vanilla in a small mixing bowl. Add enough of the milk to achieve desired spreading consistency. Spread over bars.



# Pumpkin Pie Smoothie

## Ingredients

1 (15 ounce) can solid pack  
pumpkin puree  
1 (12 fluid ounce) can frozen apple  
juice concentrate  
1/8 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
2 1/2 cups water

## Directions

Remove pumpkin from can and freeze for 1 hour.

In a blender combine partially frozen pumpkin, frozen apple juice concentrate, nutmeg and cinnamon. Blend until smooth. Continue to blend while adding water to fill the blender.



# Pumpkin Bread II

## Ingredients

2 cups all-purpose flour  
1 cup packed brown sugar  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup butter flavored shortening  
2 eggs  
1 cup milk  
2 cups pumpkin puree  
1 teaspoon vanilla extract  
1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x5 inch loaf pan.

In a large bowl, stir together the flour, brown sugar, baking powder and salt. Mix in the shortening until mixture resembles coarse crumbs. Make a well in the center, and pour in eggs, milk, pumpkin and vanilla. Mix well, then stir in nuts.

Bake in preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.



# Pumpkin Roll Cake

## Ingredients

3 eggs  
1 cup white sugar  
2/3 cup canned pumpkin  
1 teaspoon lemon juice  
3/4 cup all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1 cup chopped walnuts  
6 ounces cream cheese, softened  
1 cup confectioners' sugar  
1/4 cup butter, softened  
1/2 teaspoon vanilla extract

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, beat eggs on high for 5 minutes. Gradually beat in white sugar until thick and lemon-colored. Add pumpkin and lemon juice.

In another bowl combine flour, cinnamon, baking powder, salt, and nutmeg; fold into the pumpkin mixture.

Grease a 15x10x1 inch baking pan; line with waxed paper. Grease and flour the paper. Spread batter into pan; sprinkle with walnuts.

Bake at 375 degrees F (190 degrees C) for 15 minutes or until cake springs back when lightly touched.

Immediately turn out onto a linen towel dusted with confectioners' sugar. Peel off paper and roll cake up in the towel, starting with the short end. Cool.

Meanwhile, in a mixing bowl, beat cream cheese, 1 cup confectioners' sugar, butter, and vanilla until fluffy.

Carefully unroll the cake. Spread filling over cake to within 1 inch of edges. Roll up again. Cover and chill until serving. Dust with additional confectioners' sugar, if desired.



# Pumpkin Cookies I

## Ingredients

- 1/2 cup shortening
- 1 cup white sugar
- 1 cup pumpkin puree
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 1/2 cups butterscotch chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream the shortening and sugar. Stir in the pumpkin and vanilla. Sift together the flour, salt, baking soda, baking powder, and cinnamon; stir into the creamed mixture. Then mix in the butterscotch chips. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool for a minute on cookie sheets before transferring to wire cooling racks.



# Pumpkin Custard Pie I

## Ingredients

1 (9 inch) pie shell  
1 cup pumpkin puree  
3 eggs  
1 tablespoon all-purpose flour  
1/4 cup packed light brown sugar  
1/2 cup white sugar  
1/2 teaspoon salt  
1/3 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
2 cups milk

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl combine pumpkin, eggs, flour, brown sugar, white sugar, salt, nutmeg, cinnamon, and milk. Beat until smooth. Pour into pastry-lined pie plate.

Bake in preheated oven for 50 minutes, or until set in center.



# Sugarfree Pumpkin Pie

## Ingredients

1 (9 inch) pie crust, baked  
1 (.25 ounce) envelope unflavored gelatin  
2 tablespoons cornstarch  
1 1/4 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/2 teaspoon ground ginger  
1/4 teaspoon salt  
1 (15 ounce) can pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
2 eggs, beaten  
16 packets aspartame artificial sweetener

## Directions

In a large saucepan, combine gelatin, cornstarch, spices and salt. Stir in pumpkin and evaporated milk. Let stand for 5 minutes to soften gelatin. Cook and stir over medium heat until mixture bubbles; cook and stir for 2 minutes after bubbling. Remove from heat.

In a medium bowl, gradually stir about 1 cup of cooked mixture into beaten eggs. Return to remaining mixture in saucepan and cook over low heat for 2 minutes; do not boil. Remove from heat and stir in artificial sweetener after filling has cooled to 140 degrees F (60 degrees C).

Pour mixture into pie crust; cover and chill for 6 hours or overnight. Serve with whipped cream if desired.



# Pumpkin Chip Cookies

## Ingredients

1 1/2 cups butter (no substitutes),  
softened  
2 cups packed brown sugar  
1 cup sugar  
1 (15 ounce) can solid pack  
pumpkin  
1 egg  
1 teaspoon vanilla extract  
4 cups all-purpose flour  
2 cups quick-cooking oats  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
1 teaspoon salt  
2 cups semisweet chocolate chips

## Directions

In a large mixing bowl, cream butter and sugars. Beat in the pumpkin, egg and vanilla. Combine the flour, oats, baking soda, cinnamon and salt; gradually add to creamed mixture. Stir in chocolate chips.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Remove to wire racks to cool.



# Sara's Awesome Pumpkin Bread

## Ingredients

3 cups all-purpose flour  
2 cups white sugar  
2 teaspoons baking soda  
2 teaspoons pumpkin pie spice  
1 teaspoon salt  
1/2 teaspoon baking powder  
2 cups pumpkin puree  
2/3 cup vegetable oil  
3 eggs, beaten

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

Mix together flour, sugar, baking soda, pie spice, salt and baking powder. Add pumpkin, oil and eggs; mix well.

Pour into loaf pans and bake for 1 hour or until inserted toothpick comes out clean.

Allow to cool for 15 minutes before removing from pans.



# Pecan-Crusted Pork with Pumpkin Butter

## Ingredients

1 (14 ounce) can pumpkin puree  
3/4 cup apple juice  
3/4 cup sugar  
1 pinch ground cloves  
1 teaspoon ground ginger  
1 teaspoon ground cinnamon  
1 cup pecans  
3/4 cup bread crumbs  
4 (1/2 inch thick) boneless pork chops  
1/4 cup oil for frying

## Directions

Whisk together pumpkin puree, apple juice, sugar, cloves, ginger, and cinnamon in a saucepan until smooth. Bring to a boil, then reduce heat to medium-low, and simmer until the mixture has reached the consistency of applesauce. About 10 minutes.

Meanwhile, pulse pecans and bread crumbs in a food processor until the pecans are finely chopped. Pour into a shallow dish, and press pork chops into the mixture to coat.

Heat oil in a skillet over medium-high heat. Add breaded pork chops and cook until golden brown on both sides and cooked through, about 4 minutes per side. Remove and drain on a paper towel-lined plate. Serve the pork chops with a dollop of pumpkin butter.



# Pumpkin Hummus

## Ingredients

1 3/4 cups dry garbanzo beans  
1 (15 ounce) can pumpkin puree  
5 fluid ounces lemon juice  
1/3 cup extra-virgin olive oil  
1/2 cup tahini paste  
3 cloves garlic, minced  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground allspice  
salt to taste

## Directions

Place the garbanzo beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Or, bring the beans and water to a boil in a large pot over high heat. Once boiling, turn off the heat, cover, and let stand 1 hour. Drain and rinse before using.

Place the soaked garbanzo beans into a large saucepan and cover with several inches of water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the garbanzo beans are tender, 1 1/2 to 2 hours. Once cooked, refrigerate the beans and liquid until cold.

Drain the garbanzo beans, reserving the cooking liquid. Place the beans and 1/2 cup of the reserved cooking liquid into a blender, and puree until a smooth paste forms. Add the pumpkin puree, lemon juice, olive oil, tahini, garlic, cinnamon, nutmeg, and allspice. Cover and puree again until smooth. Use additional cooking liquid as needed to achieve a smooth consistency. Season to taste with salt.



# Pumpkin Roll I

## Ingredients

3 eggs, beaten  
1 cup white sugar  
1/2 teaspoon ground cinnamon  
2/3 cup pumpkin puree  
3/4 cup all-purpose flour  
1 teaspoon baking soda

2 tablespoons butter, softened  
8 ounces cream cheese  
1 cup confectioners' sugar  
1/4 teaspoon vanilla extract  
confectioners' sugar for dusting

## Directions

Preheat oven to 375 degrees F (190 degrees C). Butter or grease one 10x15 inch jelly roll pan.

In a mixing bowl, blend together the eggs, sugar, cinnamon, and pumpkin. In a separate bowl, mix together flour and baking soda. Add to pumpkin mixture and blend until smooth. Evenly spread the mixture over the prepared jelly roll pan.

Bake 15 to 25 minutes in the preheated oven. Remove from oven and allow to cool enough to handle.

Remove cake from pan and place on tea towel (cotton, not terry cloth). Roll up the cake by rolling a towel inside cake and place seam side down to cool.

Prepare the frosting by blending together the butter, cream cheese, confectioners sugar, and vanilla.

When cake is completely cooled, unroll and spread with cream cheese filling. Roll up again without towel. Wrap with plastic wrap and refrigerate until ready to serve. Sprinkle top with confectioners sugar and slice into 8-10 servings.



# Velvety Pumpkin Soup With Blue Cheese and

## Ingredients

2 (15 ounce) cans pumpkin  
1 quart chicken stock  
1 cup half-and-half  
1 shallot, minced  
1/4 cup molasses  
2 tablespoons butter  
1 teaspoon pumpkin pie spice  
1 teaspoon salt  
1/4 teaspoon cayenne pepper  
6 slices bacon  
1 cup crumbled blue cheese

## Directions

Stir together the pumpkin, chicken stock, half-and-half, shallot, molasses, butter, pumpkin pie spice, salt, and cayenne pepper in a large stockpot over low heat; simmer 10 minutes.

Meanwhile, place bacon in a large skillet over medium-high heat, and cook until crispy; remove to paper towels to drain, then cool and crumble.

Ladle soup into bowls. Top with bacon and blue cheese.



# Mombasa Pumpkin Dessert

## Ingredients

1 medium sugar pumpkin, seeded and cubed  
2 cups white sugar  
1 cup coconut milk  
1 teaspoon ground cardamom

## Directions

Steam the pumpkin pieces for 5 to 10 minutes. Scoop flesh from skins.

In a medium saucepan, combine the pumpkin flesh and sugar. Heat over medium-low temperature until sugar dissolves into the pumpkin. Add coconut and cardamom. Stir often. Cook until the mixture has thickened to thick pudding-like consistency.



# Pumpkin Stew

## Ingredients

- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 pounds beef stew meat, cut into 1 inch cubes
- 2 tablespoons vegetable oil
- 2 tablespoons butter or margarine
- 1 large onion, chopped
- 2 cloves garlic cloves, minced
- 3 medium carrots, thinly sliced
- 2 celery ribs, thinly sliced
- 4 cups water
- 1 bay leaf
- 1 teaspoon beef bouillon granules
- 1 teaspoon dried thyme
- 3 cups peeled, cubed pumpkin

## Directions

In a large resealable plastic bag, combine the flour, salt and 1/4 teaspoon pepper. Add meat, a few pieces at a time, and shake to coat. In a Dutch oven, brown meat in oil and butter. Add onion and garlic; cook and stir for 2-3 minutes. Stir in the carrots, celery, water, bay leaves, bouillon, thyme and remaining pepper. Bring to a boil. Reduce heat; cover and simmer for 1-1/4 hours.

Stir in pumpkin. Return to a boil. Reduce heat; cover and simmer for 20-25 minutes or until meat and pumpkin are tender. Discard bay leaves.



# Special Pumpkin Bread

## Ingredients

- 1 1/4 cups vegetable oil
- 2 cups pumpkin puree
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 (3.5 ounce) packages instant coconut cream pudding mix
- 1 teaspoon baking soda
- 5 eggs
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup chopped walnuts (optional)

## Directions

In a large bowl, mix together oil, pumpkin, sugars, pudding mixes, cinnamon, and salt. Slightly beat the eggs, and mix into the batter. Mix in flour and baking soda until just combined. Stir in nuts, if desired. Spread batter into two greased and floured 9 x 5 inch loaf pans.

Bake at 325 degrees F (165 degrees C) for 1 hour, or until a tester inserted in the center comes out clean.



# Mini Pumpkin Muffins with Orange Drizzle

## Ingredients

1 (15 ounce) can 100% pure pumpkin  
1 1/2 teaspoons ground ginger  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1 cup dark brown sugar  
1/2 cup vegetable oil  
2 large eggs, lightly beaten  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt

### Orange Drizzle:

1/2 cup confectioners' sugar  
1/4 teaspoon finely grated orange zest  
4 teaspoons orange juice

## Directions

Adjust oven rack to center position and heat oven to 425 degrees. Spray 36 mini-muffin cups with vegetable cooking spray.

Bring pumpkin, ginger, cinnamon and cloves to a simmer in a medium saucepan until puree thickens enough to start sticking to pan bottom, 6 to 8 minutes. Turn hot puree into a bowl. Whisk in brown sugar and oil, then slowly beat in eggs.

Meanwhile, whisk the flour, baking powder, baking soda and salt in a medium bowl; whisk into pumpkin mixture until just combined.

Divide batter among the muffin cups and bake until golden and cooked through, about 10 minutes. Let stand a few minutes, then transfer mini-muffins to a wire rack to cool. Mix the drizzle ingredients together and drizzle over warm muffins.



# Pumpkin Cake II

## Ingredients

1 1/2 cups vegetable oil  
2 cups white sugar  
4 eggs  
3 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons baking powder  
3 teaspoons ground cinnamon  
1 teaspoon salt  
2 cups solid pack pumpkin puree  
1/2 cup chopped walnuts

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 10 inch tube pan. Sift together flour, soda, baking powder, cinnamon and salt. Set aside.

In a large bowl, combine oil and sugar. Add eggs one at a time and mix well. Add the flour mixture and beat until smooth. Add nuts and pumpkin and blend until smooth. Pour batter into greased 10 inch tube pan.

Bake at 375 degrees F (190 degrees C) for 1 hour or until a toothpick inserted into the center of cake comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack and finish cooling. Dust with confectioners sugar before serving.



# Mom's Pumpkin Pie

## Ingredients

1 recipe pastry for a 9 inch single crust pie  
3 eggs  
1 egg yolk  
1/2 cup white sugar  
1/2 cup packed brown sugar  
1 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 1/2 cups milk  
1/2 cup heavy whipping cream  
2 cups pumpkin puree

## Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a large bowl, combine eggs, egg yolk, white sugar and brown sugar. Add salt, cinnamon, nutmeg, ginger and cloves. Gradually stir in milk and cream. Stir in pumpkin. Pour filling into pie shell.

Bake for ten minutes in preheated oven. Reduce heat to 350 degrees F (175 degrees C), and bake for an additional 40 to 45 minutes, or until filling is set.



# Great Pumpkin Dessert

## Ingredients

1 (15 ounce) can pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
3 eggs  
1 cup white sugar  
4 teaspoons pumpkin pie spice  
1 (18.25 ounce) package yellow cake mix  
3/4 cup butter, melted  
1 1/2 cups chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, combine pumpkin, milk, eggs, sugar and spice. Mix well, and pour into a 9x13 inch pan.

Sprinkle dry cake mix over the top, then drizzle with melted butter. Top with walnuts.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a knife inserted near the center comes out clean.



# Praline Pumpkin Pie I

## Ingredients

4 tablespoons butter  
1/3 cup packed brown sugar  
1/2 cup chopped pecans  
1 (9 inch) pie crust, baked  
2/3 (3 ounce) package egg  
custard mix  
1/3 cup white sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon ground ginger  
1/4 teaspoon ground allspice  
2/3 cup evaporated milk  
2/3 cup milk  
1 (15 ounce) can pumpkin puree

## Directions

Melt the butter or margarine in a saucepan, and stir in the 1/2 cup chopped pecans and brown sugar. Cook until bubbly. Spread over the bottom of cooled pie shell.

Combine custard mix, white sugar, and spices in a 2 quart saucepan. Stir in evaporated milk, milk, and pumpkin puree. Cook while stirring until bubbly. Cover, and cool for 10 minutes.

Pour pumpkin custard filling into pie shell, and chill until firm.



# Nutty Pumpkin Muffins

## Ingredients

2 eggs, beaten  
1 1/2 cups sugar  
1 cup canned or cooked pumpkin  
1/2 cup vegetable oil  
1/3 cup water  
1 2/3 cups all-purpose flour  
1 teaspoon ground cinnamon  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
3/4 cup chopped cashews or walnuts

## Directions

In a large bowl, mix eggs, pumpkin, oil and water. Combine flour, cinnamon, baking soda, baking powder and salt. Stir into pumpkin mixture; mix well. Fold in nuts. Fill greased or paper-lined muffin cups three-fourths full. Bake at 350 degrees F for 20-25 minutes or until muffins test done. Do not overbake. Cool on wire rack.



# Pumpkin and Sausage Soup

## Ingredients

1/2 pound andouille sausage,  
diced  
1/4 cup butter  
1 1/4 cups chopped onion  
1 teaspoon dried thyme  
1 1/2 pounds pumpkin puree  
1/4 cup praline liqueur  
7 cups chicken stock  
1/2 cup packed brown sugar  
3/8 cup heavy cream

## Directions

Cook diced sausage in skillet with 2 tablespoons butter for 5 minutes.

Add onion and cook until soft. Add thyme and pumpkin OR sweet potatoes and cook 5 minutes.

Add liqueur, broth, and brown sugar. Cover and simmer over low heat for 45 minutes, or until pumpkin OR potatoes are tender.

In blender puree soup in batches. Return to pan and stir in cream and remaining 2 tablespoons butter. Warm but do not boil. Serve immediately.



# Pumpkin Marshmallows

## Ingredients

3 (.25 ounce) envelopes  
unflavored gelatin  
1/2 cup cold water

2 cups white sugar  
2/3 cup light corn syrup  
1/4 cup water  
1/2 cup pumpkin puree  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground allspice  
1/4 teaspoon salt  
orange food coloring (optional)

1/4 cup unsweetened cocoa  
powder  
1/4 cup cornstarch  
1/4 cup confectioners' sugar  
(optional)

## Directions

Line a 9x13 inch pan with plastic wrap and spray it lightly and uniformly with cooking spray. Set aside. Pour the 1/2 cup cold water into the bowl of a stand mixer and sprinkle the gelatin on top; set aside for 10 minutes.

Combine the white sugar, corn syrup, and 1/4 cup water in a saucepan. Bring to a boil over medium-high heat. Do not stir once the sugar syrup begins to boil. Heat to 250 degrees F (120 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball. Meanwhile, combine the pumpkin puree, cinnamon, ginger, nutmeg, and allspice. Mix well.

Attach the mixing bowl to the stand mixer with the wire whip attachment and start the mixer on low speed. Carefully pour the boiling sugar syrup in a steady stream down the side of the mixing bowl. Increase the mixer to medium-high speed and add the salt. Mix until stiff, shiny, and white in color, about 5 to 12 minutes. Scrape down the sides of the bowl occasionally using a rubber spatula.

Remove the bowl from the mixer and fold in the pumpkin mixture until combined. Add food coloring, if desired, for a deeper orange color. Return the bowl to the mixer and beat on medium-high speed about 3 minutes longer. Dip a spatula into the marshmallow mixture: the mixture should form a more-or-less continuous ribbon off the spatula into the bowl.

Pour the mixture into the prepared pan so that it is an even depth. Let the mixture set at room temperature for at least 8 hours or overnight.

Sift the cocoa powder, cornstarch, and confectioners' sugar into a pie plate. When the marshmallows have set, turn them onto a work surface and cut them into squares or shapes as desired. Roll each marshmallow in the cocoa mixture to coat all sides (reserve the cocoa mixture for re-dredging if needed). Marshmallows are best served fresh, but they can be stored in an airtight container (unrefrigerated) for about a week or in the freezer for a month. If you store the marshmallows, re-roll them in the cocoa mixture before serving.



# Pumpkin Cake

## Ingredients

1 cup vegetable oil  
3 eggs  
1 (15 ounce) can pumpkin puree  
1 teaspoon vanilla extract  
2 1/2 cups white sugar  
2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground nutmeg  
1 teaspoon ground allspice  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1/4 teaspoon salt  
1/4 cup chopped nuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch bundt or tube pan.

Cream oil, beaten eggs, pumpkin and vanilla together.

Sift the flour, sugar, baking soda, ground nutmeg, ground allspice, ground cinnamon, ground cloves and salt together. Add the flour mixture to the pumpkin mixture and mix until just combined. If desired, stir in some chopped nuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted in the middle comes out clean. Let cake cool in pan for 5 minutes then turn out onto a plate and sprinkle with confectioners' sugar.



# White Chocolate Pumpkin Cookies

## Ingredients

2 1/4 cups all-purpose flour  
1 teaspoon pumpkin pie spice  
1/2 teaspoon baking soda  
1 cup unsalted butter  
1 1/2 cups packed brown sugar  
1 cup solid pack pumpkin puree  
2 eggs  
1 tablespoon vanilla extract  
2 cups white chocolate chips  
1 cup chopped pecans

## Directions

In a small bowl, whisk together the flour, pumpkin pie spice and baking soda.

In a medium bowl, with an electric mixer, cream butter and sugar. Beat in pumpkin pie puree. Beat in the eggs and vanilla. Beat in the flour mixture until just combined. Stir in the white chocolate and pecans.

Drop dough by rounded tablespoon 2 inches apart on an ungreased cookie sheet. Bake at 300 degrees F (150 degrees C) for 20-22 minutes until just set.



# Cinderella Pumpkin Bowl with Vegetables and

## Ingredients

1 whole (10 pound) Cinderella pumpkin  
1 (16 ounce) package kielbasa sausage, sliced into 1/2 inch pieces  
3 carrots, peeled and sliced  
2 celery ribs, chopped  
1 large onion, peeled and chopped  
3 cloves garlic - minced, or amount to taste  
2 cups parsnips, peeled and cubed (optional)  
2 cups rutabagas, peeled and cubed (optional)  
2 cups cabbage, coarsely chopped (optional)  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 head broccoli, cut into florets  
2 zucchini, cut into chunks  
1 1/2 cups canned or frozen corn  
2 (13.75 ounce) cans chicken broth  
2 cups cooked white or brown rice (optional)  
1/2 cup chopped fresh parsley  
1/2 teaspoon red pepper flakes, or to taste  
1/2 (1.25 ounce) envelope dry onion soup mix  
1/2 (1 ounce) packet dried Italian seasoning  
salt and ground black pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with foil.

Cut around the top of the pumpkin to make a lid. Use a large metal spoon to scoop out the inside membrane and seeds.

Place the pumpkin on the prepared baking sheet, and place in the preheated oven. Cook for 1 hour, then lower heat to 325 degrees F (165 degrees C).

Meanwhile, place the sausage in a deep pot over medium-high heat. Cook until evenly browned, turning frequently, 10 to 12 minutes. Stir in the carrots, celery, onion, and garlic; cook and stir until translucent and tender, about 5 minutes. If desired, stir in the parsnips, rutabaga, and/or the cabbage; cook until the vegetables are almost tender, about 5 minutes. Add the red and green peppers, broccoli, zucchini, and corn. Pour in the chicken broth, add the rice, and cook 5 minutes more. Stir in the parsley, red pepper flakes, onion soup mix, and Italian seasoning. Season to taste with salt and pepper.

Keeping the pumpkin on the baking sheet, spoon the vegetable-sausage mixture into the pumpkin, and replace the lid. Loosely cover the pumpkin with aluminum foil.

Cook the pumpkin in the preheated oven until the flesh is tender, about 4 hours. Scoop some of the pumpkin flesh away from the sides to combine with the vegetable mixture. To serve, place the pumpkin on a serving platter, and remove the lid to ladle out the contents.



# Spicy Pumpkin Pie I

## Ingredients

2 (9 inch) unbaked pie crusts  
2 tablespoons butter, melted  
1 (29 ounce) can pumpkin puree  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/2 teaspoon salt  
2 eggs  
2 tablespoons all-purpose flour  
1/2 cup brown sugar  
1/2 cup white sugar  
1 cup milk

## Directions

Preheat oven to 450 degrees F (220 degrees C).

In a large bowl, mix together butter or margarine, pumpkin, cinnamon, ginger, cloves, and salt. In a separate bowl, beat eggs until foamy. Mix flour, brown sugar, white sugar, and milk into eggs. Blend egg mixture into pumpkin mixture. Pour half of mixture into each pastry lined pan.

Bake in preheated oven for 15 minutes. Reduce heat to 375 degrees F (190 degrees C) and bake an additional 45 minutes, until toothpick inserted in center comes out clean.



# Vanilla Pumpkin Pie

## Ingredients

1 1/2 cups pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
2 eggs  
3/4 cup white sugar  
1 tablespoon all-purpose flour  
1/2 teaspoon salt  
1 1/4 teaspoons vanilla extract  
1/2 teaspoon ground cinnamon  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, flour, salt vanilla and cinnamon. Pour filling into pie shell.

Bake for 20 minutes at 450 degrees F (230 degrees C) then turn oven temperature down to 350 degrees F (175 degrees C) and continue baking 40 more minutes or until a knife inserted in center comes out clean. Cool completely on a wire rack before serving.



# Pumpkin Latte Mix

## Ingredients

1/3 cup vanilla flavored powdered  
creamer  
1 cup pumpkin spice flavored  
powdered creamer  
1/2 cup instant coffee granules  
1/2 cup white sugar

## Directions

Stir together the vanilla creamer, pumpkin spice creamer, instant coffee granules, and sugar. Store the latte mix in an airtight container.

For 1 serving, place 2 tablespoons latte mix in a coffee cup. Add 1 cup boiling water, and stir to dissolve.



# Raisin Pumpkin Bread

## Ingredients

6 tablespoons butter or margarine,  
softened  
3/4 cup packed brown sugar  
2 eggs  
1 cup canned pumpkin  
1/3 cup maple syrup  
1/3 cup orange juice  
1/2 teaspoon grated orange peel  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon baking soda  
1/4 teaspoon ground cloves  
1/2 cup raisins  
1/2 cup chopped pecans

## Directions

In a mixing bowl, cream butter and brown sugar. Beat in the eggs, pumpkin, syrup, orange juice and peel; mix well. Combine the flour, baking powder, salt, cinnamon, nutmeg, baking soda and cloves; add to creamed mixture just until blended. Fold in raisins and pecans.

Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean and top is golden brown. Cool for 10 minutes before removing from pan to a wire rack to cool completely.



# Pumpkin Roll I

## Ingredients

3 eggs  
1 cup white sugar  
2/3 cup solid pack pumpkin puree  
1 teaspoon lemon juice  
3/4 cup all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
1 cup chopped pecans  
confectioners' sugar for dusting

1 (8 ounce) package cream cheese  
4 tablespoons butter  
1 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
confectioners' sugar for dusting

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jellyroll pan.

In a large bowl, beat eggs and sugar with an electric mixer on high speed for five minutes. Gradually mix in pumpkin and lemon juice. Combine the flour, baking powder, salt, cinnamon, and ginger; stir into the pumpkin mixture. Spread batter evenly into the prepared pan. Sprinkle pecans over the top of the batter.

Bake for 12 to 15 minutes, or until the center springs back when touched. Loosen edges with a knife. Turn out on two dishtowels that have been dusted with confectioners' sugar. Roll up cake using towels, and let cool for about 20 minutes.

In a medium bowl, combine cream cheese, butter, 1 cup confectioners' sugar, and vanilla. Beat until smooth. Unroll pumpkin cake when cool, spread with filling, and roll up. Place pumpkin roll on a long sheet of waxed paper, and dust with confectioners' sugar. Wrap cake in waxed paper, and twist ends of waxed paper like a candy wrapper. Refrigerate overnight. Serve chilled; before slicing, dust with additional confectioners' sugar.



# Praline Pumpkin Pie II

## Ingredients

1 (9 inch) unbaked pie crust

1/3 cup ground pecans  
1/3 cup brown sugar  
2 tablespoons butter, softened

2 eggs  
1 cup canned pumpkin puree  
2/3 cup brown sugar  
1 tablespoon all-purpose flour  
1/4 teaspoon ground cloves  
1/4 teaspoon ground mace  
1/2 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1 cup light cream

## Directions

Preheat oven to 450 degrees F (230 degrees C.) In a small bowl, combine pecans, 1/3 cup brown sugar and butter. Press firmly into bottom of unbaked pie shell. Bake in oven 10 minutes. Remove crust from oven and reduce temperature to 325 degrees F (165 degrees C.)

In a large bowl, combine eggs, pumpkin, 2/3 cup brown sugar, flour, cloves, mace, cinnamon, salt and ginger. Blend in cream until mixture is smooth and creamy. Pour into partially baked shell.

Bake in the preheated oven for 40 to 45 minutes, or until filling is set.



# 100-Calorie Pumpkin Pie Tartlets

## Ingredients

16 (2 1/2-inch) foil baking cups  
Nonstick cooking spray  
3/4 cup granulated sugar  
1 tablespoon cornstarch  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon salt  
2 large egg whites  
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin  
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Fat Free Milk  
1 cup fat free whipped topping  
12 small gingersnap cookies, broken into 1/4-inch pieces

## Directions

Preheat oven to 350 degrees F. Place baking cups on baking sheet with sides. Spray each cup with cooking spray.

Combine sugar, cornstarch, cinnamon, ginger and salt in small bowl. Beat egg whites in large bowl. Stir in pumpkin and sugar mixture. Gradually stir in evaporated milk. Spoon 1/4 to 1/3 cup of mixture into each prepared cup.

Bake for 25 to 28 minutes or until knife inserted near centers comes out clean. Cool on baking sheet for 20 minutes. Refrigerate for at least 1 hour. Top each with whipped topping and gingersnap crumbs.



# Pumpkin, Sweet Potato, and Leek Soup

## Ingredients

3 tablespoons olive oil  
2 leeks, chopped  
1 small white onion, chopped  
1 stalk celery, chopped  
1 small carrot, chopped  
2 sweet potatoes, peeled and diced  
1 medium sugar pumpkin, seeded and cubed  
2 tablespoons chopped garlic  
1 quart chicken stock  
1 cup heavy whipping cream  
1 bay leaf  
1 tablespoon chopped fresh sage  
1 pinch ground cloves  
1 pinch ground nutmeg  
1 pinch ground cinnamon  
salt to taste  
ground black pepper to taste

## Directions

Heat oil in a heavy-bottom pot. Add leeks, onion, celery, carrot, sweet potatoes, pumpkin, and garlic, and saute until they start to brown.

Add bay leaf, stock, and cream; bring to a boil. Reduce to a simmer and cook until all vegetables are tender.

Add sage, cloves, nutmeg, cinnamon, and salt and pepper to taste. Remove bay leaf, and puree. Serve hot.



# Pumpkin Pie Bars

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1/2 cup melted butter  
3 eggs  
3 cups pumpkin pie filling  
2/3 cup milk  
1/4 cup white sugar  
1 teaspoon ground cinnamon  
1/4 cup butter

## Directions

Preheat oven to 350 degrees F (190 degrees C). Grease the bottom of a 9x13 inch pan.

Pour one cup of yellow cake mix into a medium size mixing bowl; set aside.

Combine remaining cake mix, 1/2 cup melted butter and 1 egg; mix well. Press into the baking pan.

Combine pumpkin pie filling, 2 eggs and milk in a medium size mixing bowl; mix until smooth. Pour evenly over the crust in the 9x13 inch pan.

Pour the sugar and cinnamon into the mixing bowl containing the 1 cup of yellow cake mix. Cut in the butter until the mixture looks crumbly. Sprinkle this mixture over the pumpkin filling.

Bake for 45 to 50 minutes or until a knife inserted into the bars come out clean. Let cool before cutting.



# Spicy Roasted Pumpkin Seeds

## Ingredients

3 cups pumpkin seeds  
1/2 cup butter, melted  
1/2 teaspoon garlic powder  
1 teaspoon salt  
1 tablespoon seasoned salt

## Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a medium bowl, mix together the pumpkin seeds, butter, garlic powder, salt and seasoned salt until the pumpkin seeds are evenly coated. Spread in an even layer on a cookie sheet.

Bake for 1 hour and 15 minutes, stirring every 10 to 15 minutes until toasted. Cool completely on the baking sheet, then transfer to a serving dish.



# Spinach Pumpkin Swirl Quiche

## Ingredients

1 large sweet potato, peeled and diced  
1 butternut squash, peeled and chopped  
2 carrots, chopped  
2 eggs, beaten  
2 tablespoons butter, melted  
2 tablespoons olive oil  
1/2 teaspoon salt  
3 tablespoons brown sugar  
1/2 teaspoon curry powder  
1/4 teaspoon ground cumin  
1/2 teaspoon ground cinnamon  
1 pinch ground nutmeg  
1 (16 ounce) package frozen chopped spinach, thawed and drained  
2 eggs  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1/2 cup half-and-half cream  
2 tablespoons bread crumbs

## Directions

In a large saucepan, combine sweet potato, squash, and carrots. Pour in enough water to cover vegetables. Cook over low heat until very tender, about 40 minutes. Drain and mash. Allow to cool.

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 inch pie pan.

To mashed squash mixture, add 2 eggs, butter or margarine, olive oil, 1/2 teaspoon salt, brown sugar, curry powder, cumin, cinnamon, and nutmeg. Puree mixture in blender or food processor.

In food processor or blender, combine spinach, 2 eggs, 1/2 teaspoon salt, pepper, and half and half. Puree until smooth. Stir in 2 tablespoons bread crumbs. If mixture is still liquidy, add more bread crumbs. Pour spinach mixture into pie pan, flattening with a spoon.

Gently pour squash mixture on top of spinach layer. Flatten partially with a spoon, but leave a few waves. Do not spread squash mixture all the way to edges of pan; allow spinach mixture to 'peek' through edges. Using a spoon, gently stir the two mixtures to create a marbled effect. Do not overmix.

Bake in preheated oven for 30 minutes, until set in center.



# Pumpkin Cheese Pie

## Ingredients

1 (8 ounce) package cream cheese  
2 cups pumpkin puree  
14 ounces sweetened condensed milk  
3 eggs  
1 teaspoon pumpkin pie spice  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix cream cheese and condensed milk together until smooth. Stir in the pureed pumpkin, pumpkin pie spice and eggs. Mix until well combined. Pour batter into the pie shell.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a knife inserted 1 inch from the edge comes out clean. Serve warm.



# Pumpkin Bars I

## Ingredients

1/2 cup shortening  
1 cup packed brown sugar  
1 cup bread flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 teaspoon vanilla extract  
2/3 cup pumpkin puree  
2 eggs, beaten

## Directions

Butter one 9x13 inch baking pan. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine shortening, brown sugar, flour, baking soda, baking powder, cinnamon, ginger, nutmeg, vanilla pumpkin and eggs. Mix until smooth. Spread evenly in pan and bake for 25 minutes. Frost with cream cheese frosting when cooled.



# Chocolate Pecan Pumpkin Bread

## Ingredients

3 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 1/2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon salt  
2 cups canned pumpkin  
2 1/2 cups white sugar  
1 cup vegetable oil  
4 beaten eggs  
1 cup chopped pecans  
1 cup miniature chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

Sift together the flour, baking soda, baking powder, cinnamon, nutmeg, and salt in a bowl.

In another bowl, mash the pumpkin, and stir in the sugar, oil, and eggs. Pour the flour mixture into the pumpkin mixture, and stir lightly to combine. Use a rubber spatula to fold the pecans and chocolate chips into the batter. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated.

Fill the prepared loaf pans about 3/4 full, and bake in the preheated oven for 20 to 25 minutes, until the bread has risen, and a toothpick inserted into the center comes out clean. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.



# Upside Down Pumpkin Cake

## Ingredients

1 (29 ounce) can pumpkin puree  
2 teaspoons ground cinnamon  
1/2 teaspoon ground cloves  
salt to taste  
1 3/4 cups white sugar  
3 eggs  
1 (12 fluid ounce) can evaporated milk  
1 (18.25 ounce) package yellow cake mix with pudding  
1 cup chopped pecans  
1 cup butter, melted

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, blend pumpkin, cinnamon, cloves, salt, sugar, eggs and milk. Pour mixture into a 9x13 inch baking dish. Sprinkle dry cake mix and nuts over the batter. Pour melted butter over the cake.

Bake in a preheated 350 degrees F (175 degrees C) oven for 60 minutes and let cool. The cake will be "liquidy" at first, but will solidify as it cools.



# Pumpkin, Butter Bean, and Spinach Curry

## Ingredients

1/4 cup vegetable oil  
1 large onion, sliced  
3 tablespoons curry paste  
1 (14 ounce) can coconut milk  
2/3 cup water  
1 pound pumpkin, cut into 1 inch squares  
1 (15 ounce) can small butter beans (lima beans)  
salt and pepper to taste  
1 (9 ounce) package frozen spinach, thawed and drained  
3 tablespoons chopped fresh cilantro

## Directions

Heat the oil in a large saucepan over medium heat, and stir in the onion. Cook and stir until the onion is soft and beginning to brown, about 8 minutes. Stir in the curry paste, cook for 2 minutes longer, then add the coconut milk water, and pumpkin. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the pumpkin is nearly tender, about 10 minutes.

Stir in the butter beans, and continue simmering until the pumpkin is tender, about 5 minutes. Season to taste with salt and pepper, then stir in the spinach and cilantro. Simmer a few more minutes to reheat, and serve.



# Mrs. Sigg's Fresh Pumpkin Pie

## Ingredients

1 sugar pumpkin  
1 recipe pastry for a 9 inch single crust pie  
2 eggs  
1 cup packed light brown sugar  
1 tablespoon all-purpose flour  
1/2 teaspoon salt  
2 1/2 teaspoons pumpkin pie spice  
1 (12 fluid ounce) can evaporated milk

## Directions

Cut pumpkin in half and remove seeds. Place cut side down on a cookie sheet lined with lightly oiled aluminum foil. Bake at 325 degrees F (165 degrees C) for 30 to 40 minutes, or until the flesh is tender when poked with a fork. Cool until just warm. Scrape the pumpkin flesh from the peel. Either mash, or puree in small batches in a blender. Increase oven temperature to 450 degrees F (230 degrees C.)

In a large bowl, slightly beat eggs. Add brown sugar, flour, salt, 2 cups of the pumpkin puree, pumpkin pie spice, and evaporated milk. Stir well after each addition.

Pour mixture into the unbaked pastry shell. Place a strip of aluminum foil around the edge of the crust to prevent over browning.

Bake 10 minutes at 450 degrees F (230 degrees C), then reduce the oven temperature to 350 degrees F (175 degrees C). Bake an additional 40 to 50 minutes, or until a toothpick inserted near the center comes out clean. Remove the strip of foil about 20 minutes before the pie is done so that the edge of the crust will be a light golden brown. Cool pie, and refrigerate overnight for best flavor.



# Great Pumpkin Cookies

## Ingredients

2 cups all-purpose flour  
1 1/3 cups quick cooking oats  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 cup butter or margarine  
1 cup packed brown sugar  
1 cup granulated sugar  
1 cup LIBBY'S® 100% Pure Pumpkin  
1 large egg  
1 teaspoon vanilla extract  
3/4 cup chopped walnuts  
3/4 cup raisins  
decorating icings, NESTLE®  
TOLL HOUSE® Semi-Sweet  
Chocolate Morsels, candies,  
raisins or nuts

## Directions

PREHEAT oven to 350 degrees F. Grease baking sheets.

COMBINE flour, oats, baking soda, cinnamon and salt in medium bowl. Beat butter, granulated and brown sugar in large mixer bowl until light and fluffy. Add pumpkin, egg and vanilla extract; mix well. Add flour mixture; mix well. Stir in nuts and raisins. Drop 1/4 cup dough onto prepared baking sheet; spread into 3-inch circle or oval. Repeat with remaining dough.

BAKE for 14 to 16 minutes or until cookies are firm and lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Decorate as desired with icing, morsels, candies, raisins or nuts.



# Pumpkin Rolls I

## Ingredients

2 (.25 ounce) packages active dry yeast  
1 1/2 cups warm water (110 degrees F/45 degrees C)  
1/3 cup brown sugar  
2 teaspoons salt  
2 eggs  
1/2 cup melted butter  
1 cup canned pumpkin  
7 cups all-purpose flour  
1/4 cup butter, softened (optional)

## Directions

Dissolve yeast in warm water and stir in sugar, salt, 1/2 cup butter, pumpkin and eggs. Add 3 cups of the flour and beat well. Stir in enough additional flour to make dough easy to handle. Knead on lightly floured surface until smooth and elastic. Place in greased bowl, covered, and allow to double in size.

Punch down, and divide into 4 parts, rolling each into a 12-inch circle. Spread with 1/4 cup butter if desired. Cut into 8 wedges. Roll up each wedge beginning at wide edge. Place on greased sheet and allow to rise.

Bake at 375 degrees F (190 degrees C) for 15-20 minutes.



# Pumpkin Cream Puffs

## Ingredients

1/2 cup butter  
1 cup water  
1 pinch salt  
1 cup all-purpose flour  
4 eggs  
  
2 cups heavy cream  
1/2 cup confectioners' sugar, plus extra for dusting  
1 1/2 teaspoons pumpkin pie spice, or to taste, plus extra for dusting  
1/2 (15 ounce) can pumpkin puree

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Place the butter, water, and salt in a heavy saucepan, and bring to a full rolling boil. Stir in the flour and beat vigorously until the mixture forms a ball. Place the dough ball in a mixing bowl, and beat in the eggs, one at a time, adding the next egg when the last one has been fully incorporated.

Drop dough by tablespoons onto an ungreased baking sheet, and bake until the puffs rise and are golden brown on top, with fully-cooked insides, 20 to 25 minutes. Let cool before filling. Cut the cream puffs horizontally with a serrated knife.

To make filling, place the cream in the work bowl of an electric mixer, and whip until beginning to thicken, about 1 minute. Gradually add the confectioners' sugar and pumpkin pie spice until well-mixed, and continue mixing until the cream forms soft peaks, about 3 minutes.

Use a rubber spatula or wire whisk to fold 1/3 of the pumpkin puree into the whipped cream. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated. Add the remaining pumpkin puree, folding just until incorporated.

Spoon about 2 tablespoons of the pumpkin cream filling into each puff, and dust the top of each puff with confectioners' sugar and a pinch of pumpkin pie spice for garnish. Refrigerate leftovers.



# The Great 'Pumpkin-Tini'

## Ingredients

1 graham cracker, crushed into fine crumbs  
3 tablespoons pumpkin pie filling  
3 tablespoons rum  
1 tablespoon Maple Liqueur  
1 tablespoon half-and-half cream  
2 tablespoons whipped cream (optional)

## Directions

Pour the graham cracker onto a small, shallow plate. Moisten the rim of 1 chilled martini glass and dip the moistened glass into the graham cracker; set aside.

Pour the pumpkin pie filling, rum, maple liqueur, and half and half into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into the prepared glass, and garnish with whipped cream to serve.



# Maple Pumpkin Cheesecake

## Ingredients

1 1/4 cups graham cracker crumbs  
1/4 cup sugar  
1/4 cup butter or margarine, melted  
3 (8 ounce) packages cream cheese, softened  
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk  
1 (15 ounce) can pumpkin  
3 large eggs  
1/4 cup pure maple syrup  
1 1/2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon salt

Maple Pecan Glaze:  
1 cup whipping cream  
3/4 cup pure maple syrup  
1/2 cup chopped pecans

## Directions

Preheat oven to 325 degrees.

Combine graham cracker crumbs, sugar and butter; press firmly on bottom of 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add pumpkin, eggs, maple syrup, cinnamon, nutmeg and salt; mix well. Pour into prepared pan.

Bake 1 hour and 15 minutes or until center appears nearly set when shaken. Cool 1 hour. Cover and chill at least 4 hours.

To serve, spoon some Maple Pecan Sauce over cheesecake.

Maple Pecan Glaze: In medium-sized saucepan, combine whipping cream and pure maple syrup; bring to a boil. Boil rapidly 15 to 20 minutes or until slightly thickened; stir occasionally. Stir in chopped pecans. Cover and chill until served. Stir before serving.



# Pumpkin Cheesecake Bars

## Ingredients

1 (16 ounce) package pound cake mix  
3 eggs  
2 tablespoons butter or margarine, melted  
4 teaspoons pumpkin pie spice, divided  
1 (8 ounce) package cream cheese, softened  
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk  
1 (15 ounce) can pumpkin  
1/2 teaspoon salt  
1 cup chopped nuts

## Directions

Preheat oven to 350 degrees F. In large bowl, on low speed, combine cake mix, 1 egg, butter and 2 teaspoons pumpkin pie spice until crumbly. Press onto bottom of 15x10-inch jellyroll pan.

In large mixing bowl, beat cream cheese on low until fluffy. Gradually beat in sweetened condensed milk, then remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice, and salt; mix well.

Pour over crust; sprinkle with nuts. Bake 30 to 35 minutes or until set. Cool. Chill; cut into bars. Store covered in refrigerator.



# Protein Pumpkin Muffins

## Ingredients

- 2 cups powdered protein supplement
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons salt
- 2 teaspoons ground nutmeg
- 2 teaspoons ground cinnamon
- 1 cup white sugar
- 1 cup vegetable oil
- 1 1/2 cups applesauce
- 2 eggs
- 2 egg whites
- 1 (15 ounce) can canned pumpkin puree
- 1/2 cup water
- 1 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, stir together protein powder, flour, salt, nutmeg, cinnamon and sugar. Add oil, applesauce, eggs, egg whites, pumpkin and water; stir well. Fold in walnuts. Spoon batter into prepared muffin cups.

Bake in preheated oven for 16 minutes, or until a toothpick inserted into center of each muffin comes out clean.



# Pumpkin Butter I

## Ingredients

1 (29 ounce) can canned pumpkin puree  
3/4 cup apple juice  
2 teaspoons ground ginger  
1/2 teaspoon ground cloves  
1 1/2 cups white sugar  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg

## Directions

Combine pumpkin, apple juice, spices, and sugar in a large saucepan; stir well. Bring mixture to a boil. Reduce heat, and simmer for 30 minutes or until thickened. Stir frequently.

Transfer to sterile containers and chill in the refrigerator until serving.



# Country Pumpkin Muffins

## Ingredients

2 cups sugar  
1/2 cup vegetable oil  
3 eggs  
1 1/2 cups canned pumpkin  
1/2 cup water  
3 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon ground cloves  
3/4 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 teaspoon salt  
1 1/2 cups raisins  
1 cup chopped walnuts

## Directions

In a large mixing bowl, beat sugar, oil, eggs, pumpkin and water. Combine flour, baking powder, soda, spices and salt. Add to pumpkin mixture; blend well. Fold in raisins and walnuts. Spoon into greased muffin tins, filling 3/4 full. Bake at 400 degrees F for 15 minutes.



# Spiced Pumpkin Bread

## Ingredients

3 1/2 cups all-purpose flour  
3 cups sugar  
2 teaspoons baking soda  
2 teaspoons salt  
2 teaspoons ground allspice  
1 teaspoon baking powder  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
4 eggs  
1 (15 ounce) can solid pack pumpkin  
3/4 cup vegetable oil  
2/3 cup water

## Directions

In a large bowl, combine the dry ingredients. In another bowl, combine the eggs, pumpkin, oil and water; mix well. Stir into dry ingredients just until moistened. Pour into three greased 8--in. x 4-in. x 2-in. loaf pans.

Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.



# Pumpkin Pie for Dieters

## Ingredients

1 (15 ounce) can pumpkin puree  
1/2 cup skim milk  
1 (1 ounce) package instant  
sugar-free vanilla pudding mix  
1 teaspoon pumpkin pie spice  
1 (8 ounce) container fat free  
frozen whipped topping

## Directions

In a medium bowl, mix together the pumpkin, milk and instant pudding mix. Stir in the pumpkin pie spice, and fold in half of the whipped topping. Pour into an 8 inch pie plate, and spread remaining whipped topping over the top. Chill for 1 hour, or until set.



# Low-Fat Pumpkin Bread

## Ingredients

2 cups sugar  
1 (15 ounce) can solid pack pumpkin  
1 cup unsweetened applesauce  
1/2 cup egg substitute  
3 1/3 cups all-purpose flour  
2 teaspoons ground cinnamon  
2 teaspoons baking soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg or allspice  
1 cup chopped nuts or raisins (optional)

## Directions

In a mixing bowl, combine the sugar, pumpkin, applesauce and egg substitute; mix well. Combine the flour, cinnamon, baking soda, baking powder, salt and nutmeg; gradually add to pumpkin mixture and mix well. Stir in nuts or raisins if desired. Pour into two 8-in. x 4-in. x 2-in. loaf pans coated with nonstick cooking spray. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.



# Orange-Pumpkin Poppy Seed Cake

## Ingredients

1 (18.25 ounce) package orange cake mix  
3 eggs  
2/3 cup orange juice  
1 (15 ounce) can 100% pure pumpkin  
2 tablespoons poppy seeds

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.

Beat the cake mix, eggs, and orange juice together in a mixing bowl on low speed until moistened. Increase speed to medium and beat in the pumpkin. Stir in the poppy seeds. Pour the batter into the prepared pans, dividing evenly.

Bake in preheated oven until the top springs back when lightly touched, 28 to 31 minutes. Cool in pans for 10 minutes, then remove and place on wire racks to cool completely.



# Pumpkin Corn Bread

## Ingredients

1 cup all-purpose flour  
3/4 cup yellow cornmeal  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 eggs, well beaten  
1 cup canned unsweetened pumpkin puree  
1/2 cup packed dark brown sugar  
1/4 cup canola oil  
1 cup coarsely chopped pecans

## Directions

Preheat oven to 425 degrees F (220 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, stir flour, cornmeal, baking powder, baking soda, and salt and make a well in the center. In a small bowl, stir together the eggs, pumpkin, sugar, and oil.

Make a well in the center of the dry ingredients and pour in the egg mixture. Stir just until blended; do not over mix. Fold in pecans. Divide the batter evenly among prepared muffin tin cups.

Bake in preheated oven for 15 to 18 minutes, until a toothpick inserted into center of a muffin comes out clean.



# Honey Pecan Pumpkin Pie

## Ingredients

1 medium sugar pumpkin, seeded and halved  
3/4 cup honey  
1 1/4 teaspoons ground cinnamon  
1 teaspoon ground ginger  
1 teaspoon ground cloves  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
2 cups heavy cream  
3 eggs, beaten  
2 (9 inch) unbaked deep dish pie crusts  
3/4 cup chopped pecans

## Directions

Preheat oven to 375 degrees F (190 degrees C). Place pumpkin halves cut side down on a medium baking sheet, and cover with foil. Bake 90 minutes, or until flesh is easily mashed with a fork. Cool, scoop pumpkin flesh from shell, and mash.

Increase oven temperature to 400 degrees F (200 degrees C).

In a medium bowl, mix mashed pumpkin, honey, cinnamon, ginger, cloves, nutmeg, and salt. Gradually blend in heavy cream and eggs. Pour into crusts, and top with pecans.

Bake pies in the preheated oven 50 minutes, or until a knife inserted in the center comes out clean.



# Mini Pumpkin Pecan Orange Soaked Cakes

## Ingredients

1/2 cup chopped pecans  
1 (18.25 ounce) package spice cake mix  
1 (15 ounce) can LIBBY'SB® 100% Pure Pumpkin  
1 cup vegetable oil  
4 large eggs

Orange Syrup:  
1/4 cup butter  
1/2 cup granulated sugar  
2 tablespoons water  
2 teaspoons grated orange peel  
2 tablespoons orange juice

## Directions

Preheat oven to 350 degrees F. Grease and flour two 6-cake mini Bundt pans. Sprinkle nuts over bottom.

Combine cake mix, pumpkin, vegetable oil and eggs in large mixer bowl. Beat on low speed for 30 seconds or until blended. Beat for 4 minutes on medium speed. Spoon about 1/2 cup into each mold.

Bake for 20 to 25 minutes or until wooden pick inserted in cakes comes out clean. Remove from oven. With back of spoon, carefully pat down dome of each cake to flatten. Let cool in pans for 5 minutes. Invert cakes onto cooling rack(s). Poke holes in cakes with wooden pick. Spoon a tablespoon of Orange Syrup over each cake. Allow syrup to soak in. Cool completely before serving or wrapping for gifts.

For Orange Syrup: Place butter, granulated sugar, water and grated orange peel in small saucepan. Bring to a boil. Remove from heat. Stir in orange juice.



# Pumpkin Ice Cream Pie

## Ingredients

1 1/2 cups graham cracker crumbs  
1/4 cup margarine, melted  
3 tablespoons white sugar  
1/2 gallon vanilla ice cream, softened  
1 cup canned pumpkin  
1/2 cup packed brown sugar  
1 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 tablespoon orange juice

## Directions

To prepare crust, combine crumbs, sugar and margarine in a mixing bowl. Press mixture firmly into prepared pan.

Chill 1 hour or until firm. Or bake in a 375 degree F (190 degrees C) oven for 10 minutes or until edges are brown. Cool on rack before filling.

To prepare filling, combine ice cream, pumpkin, brown sugar, ginger, cinnamon, nutmeg, and orange juice, and pour into crust. Freeze until ready to serve.



# Dinner in a Pumpkin II

## Ingredients

1 small sugar pumpkin  
  
2 onions, chopped  
2 cups diced celery  
1/4 cup shortening  
5 pounds lean ground beef  
1/2 teaspoon ground black pepper  
1 (20 ounce) bottle ketchup  
3 cloves crushed garlic  
5 teaspoons salt  
3 tablespoons Worcestershire sauce  
2 (15 ounce) cans tomato sauce  
  
1/4 cup soy sauce  
1 (4.5 ounce) can mushrooms, drained  
2 tablespoons brown sugar  
1 (10.75 ounce) can condensed cream of celery soup  
2 cups cooked white rice

## Directions

Preheat oven to 375 degrees F (190 Degrees C). Cut off top of pumpkin, scrape out seeds and pith.

In a large deep skillet, saute vegetables in 1/4 cup shortening until soft. Add beef; cook and crumble until evenly brown. Add the pepper, ketchup, garlic, salt, Worcestershire sauce and tomato sauce. Simmer 15-20 minutes.

In a large mixing bowl, combine 2 cups of the beef mixture, soy sauce, mushrooms, brown sugar, soup and rice. Mix well, pour into pumpkin and replace lid. Cover and freeze remaining beef mixture.

Place filled pumpkin on a baking sheet and bake for one hour or until pumpkin is tender. As you serve dinner, be sure to scoop out a little of the cooked pumpkin too.



# Gluten-Free Pie Crust with LIBBY'S® Famous

## Ingredients

### Crust:

1 cup white rice flour  
1/2 cup potato starch  
1/2 cup tapioca flour  
1/4 teaspoon salt  
6 tablespoons cold butter, cut into small pieces  
1 large egg, beaten  
1 tablespoon apple cider or white vinegar  
3 tablespoons ice water, or as needed

### Filling:

1 1/2 cups granulated sugar  
1 teaspoon salt  
2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
4 large eggs  
1 (29 ounce) can LIBBY'S® 100% Pure Pumpkin  
2 (12 fluid ounce) cans NESTLE® CARNATION® Evaporated Milk  
Whipped cream or topping (optional)

## Directions

For Pie Crust: Combine rice flour, potato starch, tapioca flour and salt in medium bowl. Cut in butter with pastry blender or two knives until mixture is crumbly. Form well in center. Add egg and vinegar; stir gently with a fork until just blended. Sprinkle with water; blend together with a fork and clean hands until mixture just holds together and forms a ball. (Be careful not to add too much water as dough will be hard to roll.)

Shape dough into ball and divide in half. Cover one half with plastic wrap; set aside. Place remaining half on lightly floured (use rice flour) sheet of wax paper. Top with additional piece of wax paper. Roll out dough to 1/8-inch thickness. Remove top sheet of wax paper and invert dough into 9-inch deep-dish (4-cup volume) pie plate. Slowly peel away wax paper. Trim excess crust. Turn edge under; crimp as desired. Repeat with remaining half.

For Filling: Mix sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. POUR into pie shells.

Bake in preheated 425 degrees F. oven for 15 minutes. Reduce temperature to 350 degrees F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream or topping before serving.



# Pumpkin Smoothie

## Ingredients

1 (16 ounce) can pumpkin puree  
2 cups milk  
1/4 cup brown sugar  
2 teaspoons ground cinnamon

## Directions

Place the pumpkin puree in a freezer bag; store in freezer for at least 24 hours.

Heat the bag of pumpkin puree in the microwave on HIGH to soften, 1 to 2 minutes.

Pour the milk into a blender. Add the brown sugar, cinnamon, and pumpkin; blend until smooth.



# Pumpkin Coffee Ring

## Ingredients

2 1/4 cups all-purpose flour  
3/4 cup sugar, divided  
1 (.25 ounce) package active dry yeast  
1/2 teaspoon salt  
1/4 cup water  
1/4 cup milk  
3 tablespoons butter or margarine  
1 egg  
1 (3 ounce) package cream cheese, softened  
1/2 cup canned or cooked pumpkin  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1/2 cup chopped walnuts  
1/2 cup raisins  
1 egg yolk, beaten  
GLAZE:  
1/2 cup confectioners' sugar  
1/8 teaspoon vanilla extract  
1 tablespoon milk  
1/4 cup finely chopped walnuts

## Directions

In a mixing bowl, combine 1-1/2 cups flour, 1/4 cup sugar, yeast and salt. In a saucepan, heat water, milk and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Beat in egg. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

In a small mixing bowl, beat cream cheese and remaining sugar until smooth. Add the pumpkin, cinnamon, salt, ginger and nutmeg. Punch dough down; turn onto a floured surface. Roll into a 20-in. x 10-in. rectangle; spread pumpkin mixture to within 1/2 in. of edges. Sprinkle with nuts and raisins. Roll up jelly-roll style, starting with a long side; pinch ends together to form a ring. Place on a greased baking sheet. Cover and let rise until doubled, about 1 hour.

Brush dough with egg yolk. Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pan to a wire rack. For glaze, combine the confectioners' sugar, vanilla and enough milk to achieve drizzling consistency. Drizzle over warm ring. Sprinkle with nuts.



# Pumpkin Toffee Cheesecake

## Ingredients

### Crust:

1 3/4 cups shortbread cookies,  
crushed  
1 tablespoon butter or margarine,  
melted

### Cheesecake:

3 (8 ounce) packages cream  
cheese, softened  
1 1/4 cups packed brown sugar  
1 (15 ounce) can LIBBY'S® 100%  
Pure Pumpkin  
2/3 cup NESTLE® CARNATION®  
Evaporated Milk  
2 large eggs  
2 tablespoons cornstarch  
1/2 teaspoon ground cinnamon  
1 cup crushed toffee candies

### Topping:

1 (8 ounce) container sour cream,  
at room temperature  
2 tablespoons granulated sugar  
1/2 teaspoon vanilla extract  
Caramel ice cream topping  
(optional)

## Directions

Preheat oven to 350 degrees F.

For Crust: Combine cookie crumbs and butter in small bowl. Press onto bottom and 1-inch up side of 9-inch springform pan.

Bake for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

For Cheesecake: Beat cream cheese and brown sugar in large mixer bowl until creamy. Add pumpkin, evaporated milk, eggs, cornstarch and cinnamon; beat well. Pour into crust.

Bake for 60 to 65 minutes or until edge is set but center still moves slightly. Remove from oven; top with toffee candy pieces.

For Topping: Combine sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over warm cheesecake.

Bake for 8 minutes. Cool completely in pan on wire rack. Refrigerate for several hours or overnight. Remove side of springform pan. Drizzle with caramel topping before serving.



# Pumpkin Drop Cookies

## Ingredients

1/2 cup butter flavored shortening  
3 cups sugar  
1 (15 ounce) can solid pack  
pumpkin  
2 eggs  
1/2 cup milk  
6 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
1 teaspoon salt  
1 teaspoon ground allspice  
1/2 teaspoon ground cloves  
CINNAMON FROSTING:  
1/2 cup butter, softened  
2 1/2 cups confectioners' sugar  
2 tablespoons milk  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract

## Directions

In a large mixing bowl, cream shortening and sugar. Beat in the pumpkin, eggs and milk. Combine the flour, baking soda, cinnamon, salt, allspice and cloves; gradually add to creamed mixture. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-13 minutes or until lightly browned. Remove to wire racks to cool completely.

In a small mixing bowl, combine the frosting ingredients; beat until smooth. Frost cookies. Store in the refrigerator.



# Crystal's Chocolate Chip Pumpkin Cookies

## Ingredients

2 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1 1/2 teaspoons pumpkin pie spice  
1 cup butter, softened  
1 cup sugar  
2 eggs  
1 (16 ounce) can 100% pure pumpkin  
1 teaspoon vanilla extract  
1 cup chopped walnuts  
1 (12 ounce) bag semisweet chocolate chips

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease two cookie sheets.

Mix the flour, baking powder, baking soda, and pumpkin pie spice together in a mixing bowl.

Beat the butter and sugar together in a second mixing bowl until light and fluffy. Beat in the eggs, one at a time, until smooth and well blended. Mix in the pumpkin and vanilla extract until smooth. Gradually add the flour mixture, stirring to make a smooth batter. Stir in the walnuts and chocolate chips. Drop by tablespoon-sized spoonfuls on prepared cookie sheets.

Bake in preheated oven until edges are golden, 18 to 20 minutes. Cool briefly on the cookie sheet before transferring to wire racks to cool completely.



# Sugarless Pumpkin Pie I

## Ingredients

1 recipe pastry for a 9 inch single crust pie  
1 cup solid pack pumpkin puree  
1/2 teaspoon ground cloves  
1 egg  
1 cup milk  
1/2 teaspoon ground cinnamon  
6 packets granulated artificial sweetener

## Directions

Beat egg, sugar substitute and spices until fluffy. Add milk and pumpkin; mix well.

Pour into unbaked 8-inch pie shell. Bake at 350 degrees F for 30 minutes or until inserted knife comes out clean.



# Fresh Pumpkin Pie

## Ingredients

1 medium sugar pumpkin  
1 tablespoon vegetable oil  
1 recipe pastry for a 9 inch single crust pie  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1 teaspoon salt  
4 eggs, lightly beaten  
1 cup honey, warmed slightly  
1/2 cup milk  
1/2 cup heavy whipping cream

## Directions

Cut pumpkin in half, and remove seeds. Lightly oil the cut surface. Place cut side down on a jelly roll pan lined with foil and lightly oiled. Bake at 325 degrees F (165 degrees C) until the flesh is tender when poked with a fork. Cool until just warm. Scrape the pumpkin flesh from the peel. Either mash, or puree in small batches in a blender.

In large bowl, blend together 2 cups pumpkin puree, spices, and salt. Beat in eggs, honey, milk, and cream. Pour filling into pie shell.

Bake at 400 degrees F ( 205 degrees C) for 50 to 55 minutes, or until a knife inserted 1 inch from edge of pie comes out clean. Cool on a wire rack.



# PHILLY Frosted Pumpkin Spice Bars

## Ingredients

1 (18.25 ounce) package spice cake mix  
1 3/4 cups canned pumpkin  
1 cup MIRACLE WHIP Dressing  
3 eggs  
1 (250 g) package PHILADELPHIA Brick Cream Cheese, softened  
1/4 cup butter, softened  
2 tablespoons milk  
1 teaspoon vanilla  
4 cups icing sugar

## Directions

Heat oven to 350 degrees F. Grease 13x9 inch baking pan; set aside. Beat cake mix, pumpkin, dressing and eggs in large bowl with electric mixer on medium speed until well blended. Pour into prepared pan.

Bake 32 to 35 minutes or until wooden toothpick inserted in centre comes out clean. Cool completely on wire rack.

Beat cream cheese, butter, milk and vanilla in large bowl with electric mixer on medium speed until well blended. Gradually add sugar, beating after each addition until well blended. Spread over cooled cake. Cut into pieces to serve. Store any leftover bars in refrigerator.



# Decadent Pumpkin Muffins

## Ingredients

3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons salt  
1 teaspoon baking powder  
1 teaspoon ground nutmeg  
1 teaspoon ground allspice  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground cloves  
2 cups canned pumpkin puree  
1 1/2 cups white sugar  
1/2 cup light brown sugar  
1/2 cup applesauce  
1 cup fat free vanilla yogurt  
4 egg whites  
1 egg  
2/3 cup water  
1 cup raisins

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line two 12 cup muffin pans with paper muffin liners.

In a medium bowl, mix the flour, baking soda, salt, baking powder, nutmeg, allspice, cinnamon, and cloves. In a large bowl, beat together the pumpkin, white sugar, brown sugar, applesauce, yogurt, egg whites, and egg. Blend the flour mixture into the sugar mixture, alternating with the water, to form a smooth batter. Fold in the raisins. Transfer to the prepared muffin pan.

Bake 16 to 18 minutes in the preheated oven, until a toothpick inserted in the center of a muffin comes out clean. Cool on wire racks.



# Pumpkin Polenta Cake

## Ingredients

2 cups canned pumpkin puree  
2 tablespoons butter  
2 eggs, lightly beaten  
4 egg whites, lightly beaten  
1/2 cup brown sugar  
1/2 teaspoon baking soda  
1 teaspoon salt  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1 teaspoon ground cloves  
1 cup low-fat plain yogurt  
2 cups dry polenta

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a blender or food processor, blend pumpkin, butter, eggs, and egg whites. Mix in the brown sugar, baking soda, salt, cinnamon, nutmeg, and cloves. Blend until smooth, and transfer to a medium bowl.

Mix yogurt and polenta into the pumpkin mixture. Pour into the prepared baking dish.

Bake 45 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool slightly before slicing.



# Pumpkin Pie Cocktail

## Ingredients

2 scoops vanilla ice cream  
1/2 cup crushed ice  
1 tablespoon canned pumpkin  
1 fluid ounce half-and-half  
1 fluid ounce spiced rum  
1/4 teaspoon pumpkin pie spice

2 tablespoons whipped topping  
1 pinch pumpkin pie spice

## Directions

Combine the ice cream, ice, pumpkin, half-and-half, rum, and 1/4 teaspoon pumpkin pie spice in a blender; blend until smooth. Pour into a serving glass; top with whipped topping, sprinkle with pinch of pumpkin pie spice.



# Pumpkin Martini

## Ingredients

3 (1.5 fluid ounce) jiggers pumpkin  
flavored liqueur  
1 (1.5 fluid ounce) jigger spiced  
rum  
1 tablespoon half-and-half cream

## Directions

In a cocktail mixer full of ice, combine pumpkin liqueur, spiced rum and half-and-half. Shake vigorously and strain into a chilled martini glass.



# Frosty Pumpkinettes

## Ingredients

1/4 cup canned pumpkin  
2 tablespoons sugar  
1 1/2 teaspoons molasses  
1/8 teaspoon salt  
1/8 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
3/4 cup vanilla ice cream,  
softened  
4 individual graham cracker tart  
shells  
1 tablespoon chopped pecans

## Directions

In a small mixing bowl, combine the pumpkin, sugar, molasses, salt, cinnamon and ginger; mix well. Fold in ice cream until smooth.

Spoon into tart shells; sprinkle with pecans. Freeze for 1 hour or until serving. Remove from the freezer 10 minutes before serving.



# Easy Pumpkin Rice

## Ingredients

4 cups instant rice  
4 cups water  
1 (29 ounce) can pumpkin puree  
1 1/2 teaspoons pumpkin pie  
spice  
1 1/2 cups brown sugar  
1/2 cup butter  
salt to taste

## Directions

Combine the rice and water in a large saucepan over medium heat; bring to a boil; cover and reduce heat to medium-low; simmer until the water is completely absorbed, 15 to 20 minutes.

Stir together the pumpkin puree, pumpkin pie spice, brown sugar, butter, and salt in a separate saucepan over medium-low heat. Cook until warm. Stir pumpkin mixture into cooked rice.



# Cinnasweet Pumpkin Seeds

## Ingredients

4 cups pumpkin seeds, rinsed and dried

1/2 cup margarine, melted

2 tablespoons brown sugar

1 teaspoon ground cinnamon

1/4 teaspoon salt

1/4 cup white sugar, divided

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the pumpkin seeds, margarine, brown sugar, cinnamon, and salt in a bowl; stir to coat the seeds. Spread the seeds in a single layer in a 10x15 inch jelly roll pan.

Bake in the preheated oven for 15 minutes; stir and return to oven for 15 minutes more; remove from oven and sprinkle 2 tablespoons sugar over the seeds; stir to coat. Return to oven and bake another 15 minutes before removing again to sprinkle with remaining sugar and stirring. Bake another 15 minutes. Allow to cool before serving. Store leftover seeds in an airtight container.



# Dad's Pumpkin Chiffon Pie

## Ingredients

1 cup pumpkin puree  
3 eggs  
1/2 cup white sugar  
1 cup milk  
1/2 teaspoon salt  
2 teaspoons pumpkin pie spice  
2 tablespoons butter  
1 (.25 ounce) package unflavored gelatin  
1/4 cup water  
1/2 cup white sugar  
1 (16 ounce) package gingersnap cookies

## Directions

Line one 9 inch pie pan with whole gingersnap cookies, breaking as necessary for fitting.

In a saucepan over medium heat cook pumpkin puree to heat through, stirring frequently.

Separate the eggs. Combine the egg yolks, 1/2 cup sugar, milk, spices and butter or margarine. Add to pumpkin and cook, stirring frequently until mixture is of custard consistency. Remove mixture from heat.

Soften gelatin in the cold water and stir into the pumpkin until dissolved. Chill mixture until it begins to stiffen (about 1 1/2 hours).

Whip egg whites with the remaining 1/2 cup sugar until stiff. Fold whipped egg whites into the pumpkin mixture. Spoon mixture into the prepared pan and chill until set (about 3 hours). Serve topped with whipped cream.



# Pumpkin Chip Muffins

## Ingredients

4 eggs  
2 cups white sugar  
1 (15 ounce) can pumpkin  
1 1/2 cups vegetable oil  
3 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons baking powder  
1 teaspoon ground cinnamon  
1 teaspoon salt  
2 cups semisweet chocolate chips

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease two 12 cup muffin pans, or line with paper baking cups.

Beat the eggs in a large bowl, and mix in the sugar, pumpkin and oil.

In a medium bowl, mix the flour, baking soda, baking powder, cinnamon and salt. Blend into the egg and pumpkin mixture. Fold in the chocolate chips. Transfer to the muffin pans.

Bake in the preheated oven 15 to 20 minutes, or until a toothpick inserted in the center comes out clean. Remove muffins from pans, and cool on a wire rack.



# Tina's Pumpkin Spice Bars

## Ingredients

4 eggs  
2 cups white sugar  
1 cup vegetable oil  
1 (15 ounce) can pumpkin  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
2 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon salt  
1/4 teaspoon ground cloves  
  
1 (16 ounce) container cream  
cheese frosting  
1/2 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour the bottom and sides of a 10x15 inch jelly roll pan

In a large bowl, combine eggs, sugar, oil and pumpkin; beat until smooth. Stir in the flour, baking powder, baking soda, cinnamon, ginger, salt and cloves.

Spread batter into prepared pan. Bake for 30 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Allow to cool completely.

Frost with cream cheese frosting and sprinkle top with nuts. Cut in to 2 inch by 1 1/2 inch bars. Store in refrigerator.



# Double Layer Pumpkin Pie

## Ingredients

4 ounces cream cheese, softened  
1 tablespoon milk  
1 tablespoon white sugar  
1 1/2 cups frozen whipped topping, thawed  
1 (9 inch) prepared graham cracker crust  
1 cup cold milk  
2 (3.5 ounce) packages instant vanilla pudding mix  
1 (15 ounce) can solid pack pumpkin puree  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves

## Directions

In a large bowl, whisk together cream cheese, 1 tablespoon of milk, and sugar until smooth. Gently stir in whipped topping. Spread into bottom of crust.

Pour 1 cup of milk into large bowl, and thoroughly mix in pudding mix, pumpkin, cinnamon, ginger, and cloves. When thickened, spread over cream cheese layer.

Refrigerate 4 hours, or until set.



# Pumpkin Cheesecake Bars

## Ingredients

1 (16 ounce) package pound cake mix  
3 eggs  
2 tablespoons butter, melted  
4 teaspoons pumpkin pie spice  
1 (8 ounce) package cream cheese, softened  
1 (14 ounce) can sweetened condensed milk  
1 (15 ounce) can pumpkin puree  
1/2 teaspoon salt  
1 cup chopped pecans

## Directions

Preheat oven to 350 degrees C (175 degrees C). Coat a 15x10 inch jelly roll pan with non-stick spray.

In a large mixing bowl, on low speed, combine cake mix, 1 egg, margarine, and 2 teaspoons pumpkin pie spice until crumbly. Press onto bottom of prepared pan.

In another large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, then remaining two eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice, and salt; mix well. Pour over crust; sprinkle with pecans.

Bake 30 to 35 minutes, or until set.

Cool, then chill in refrigerator. Cut into squares. Store covered in refrigerator.



# Curry Pumpkin Soup

## Ingredients

2 tablespoons pumpkin seeds  
(optional)  
2 tablespoons butter  
3 tablespoons all-purpose flour  
2 tablespoons curry powder  
4 cups vegetable broth  
1 (29 ounce) can pumpkin  
1 1/2 cups half-and-half cream  
2 tablespoons soy sauce  
1 tablespoon white sugar  
salt and pepper to taste

## Directions

Preheat oven to 375 degrees F (190 degrees C). Arrange pumpkin seeds in a single layer on a baking sheet. Toast in preheated oven for about 10 minutes, or until seeds begin to brown.

Melt butter in a large pot over medium heat. Stir in flour and curry powder until smooth. Cook, stirring, until mixture begins to bubble. Gradually whisk in broth, and cook until thickened. Stir in pumpkin and half-and-half. Season with soy sauce, sugar, salt, and pepper. Bring just to a boil, then remove from heat. Garnish with roasted pumpkin seeds.



# Great Pumpkin Sandwiches

## Ingredients

3 cups shredded Cheddar cheese  
3/4 cup butter or margarine,  
softened  
3 eggs  
1/2 teaspoon garlic salt  
1/2 teaspoon onion salt  
9 (6 inch) flour tortillas  
Paprika  
3 celery sticks with leaves  
(optional)

## Directions

In a food processor, blend cheese and butter. Add the eggs, garlic salt and onion salt; process for 1 minute or until creamy. Spread 1/2 cupful on each tortilla. Stack three tortillas, cheese side up for each sandwich; sprinkle with paprika. Place on an ungreased baking sheet. Bake at 400 degrees F for 10-15 minutes or until golden and bubbly. If desired, add celery to resemble a pumpkin stem. Cut sandwiches into halves to serve.



# Cranberry Pumpkin Bread

## Ingredients

3 1/2 cups all-purpose flour  
1 1/2 cups sugar  
2 teaspoons pumpkin pie spice  
1 teaspoon baking soda  
1 teaspoon baking powder  
3/4 teaspoon salt  
1 (16 ounce) can whole berry cranberry sauce  
1 (15 ounce) can solid pack pumpkin  
3/4 cup chopped pecans  
2/3 cup vegetable oil  
4 eggs  
GLAZE:  
1 cup confectioners' sugar  
1/4 cup orange juice concentrate  
1/8 teaspoon ground allspice

## Directions

In a large bowl, combine flour, sugar, pie spice, baking soda, baking powder and salt. In another bowl, combine the cranberry sauce, pumpkin, pecans, oil and eggs; stir into dry ingredients and mix well. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 65 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely. Combine glaze ingredients; drizzle over loaves.



# Pumpkin Cheesecake Bars

## Ingredients

1 (16 ounce) package pound cake mix  
3 eggs  
2 tablespoons butter or margarine, melted  
4 teaspoons pumpkin pie spice, divided  
1 (8 ounce) package cream cheese, softened  
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk  
1 (15 ounce) can pumpkin  
1/2 teaspoon salt  
1 cup chopped nuts

## Directions

Preheat oven to 350 degrees F. In large bowl, on low speed, combine cake mix, 1 egg, butter and 2 teaspoons pumpkin pie spice until crumbly. Press onto bottom of 15x10-inch jellyroll pan.

In large mixing bowl, beat cream cheese on low until fluffy. Gradually beat in sweetened condensed milk, then remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice, and salt; mix well.

Pour over crust; sprinkle with nuts. Bake 30 to 35 minutes or until set. Cool. Chill; cut into bars. Store covered in refrigerator.



# Classy Pumpkin Pasta

## Ingredients

10 ounces dry fettuccini noodles  
1 tablespoon vegetable oil  
1 pound peeled, seeded and  
grated pumpkin  
2 1/2 tablespoons tomato paste  
4 tablespoons lite sour cream  
1 teaspoon chili powder

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet over medium heat, warm oil and cook pumpkin for about 10 minutes or until it begins to break apart.

Add tomato paste, sour cream and chili powder to taste; mix well. The mixture should be mushy and an even golden-orange color.

Scoop spoonfuls of the pumpkin mixture over the pasta; mix well to coat and serve.



# Frosted Pumpkin Cookies

## Ingredients

1 cup shortening  
2 cups packed brown sugar  
2 cups canned cooked pumpkin  
4 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
1/8 teaspoon salt  
1 cup chopped pecans  
1 cup chopped dates  
CARAMEL FROSTING:  
1/2 cup butter (no substitutes)  
1 1/2 cups packed brown sugar  
1/4 cup milk  
1 teaspoon maple flavoring  
1/2 teaspoon vanilla extract  
2 cups confectioners' sugar

## Directions

In a mixing bowl, cream shortening and brown sugar. Add pumpkin; mix well. Combine the flour, baking powder, baking soda, cinnamon and salt; gradually add to pumpkin mixture. Stir in pecans and dates. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 13-15 minutes or until firm.

Meanwhile, for frosting, combine the butter, brown sugar and milk in a saucepan. Bring to a boil over medium heat, stirring constantly; boil for 3 minutes. Remove from the heat; stir in maple flavoring and vanilla. Cool slightly; beat in enough confectioners' sugar to achieve spreading consistency. Remove cookies to wire racks; frost while warm.



# Pumpkin Chiffon Pie IV

## Ingredients

1 (9 inch) prepared graham cracker crust  
1 cup pumpkin puree  
1 (1 ounce) package instant sugar-free vanilla pudding mix  
1/2 teaspoon pumpkin pie spice  
1 cup nonfat evaporated milk  
1 1/2 cups lite frozen whipped topping, thawed

## Directions

In a large bowl, combine pumpkin puree, pudding mix, pumpkin pie spice and evaporated milk. Mix well. Fold in 1 cup of the whipped topping. Pour filling into pie shell. Chill for 2 hours, or until set.

Spread remaining 1/2 cup whipped topping over filling.



# Pumpkin Pie Squares

## Ingredients

1 cup all-purpose flour  
1/2 cup rolled oats  
1/2 cup packed brown sugar  
1/2 cup butter  
  
2 cups pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
2 egg whites  
3/4 cup white sugar  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
  
1/2 cup chopped walnuts  
1/2 cup packed brown sugar  
2 tablespoons butter  
1 cup whipped cream (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x13 inch pan.

Mix together the flour, oatmeal, brown sugar and butter or margarine. Press into pan; bake for 20 minutes or until golden brown.

In a large deep metal bowl, beat egg whites until soft peaks form.

Blend together the pumpkin, evaporated milk, egg whites, sugar, salt, cinnamon, ginger and clove. Pour custard into baked crust; bake for 30 minutes or until firm.

Mix together the chopped nuts, brown sugar and butter. Sprinkle topping on custard and bake additional 15 minutes. Remove from oven and allow to cool. Cut into squares and top with whipped cream if desired.



# Pumpkin Bread I

## Ingredients

2 1/2 cups all-purpose flour  
2 cups whole wheat flour  
2 cups white sugar  
1 tablespoon baking powder  
2 teaspoons baking soda  
4 eggs, beaten  
2 cups pumpkin puree  
2 teaspoons salt  
1 cup butter, softened

## Directions

Butter two 9x5 inch loaf pans. Preheat oven to 350 degrees (175 degrees C). Place oven rack in lower 1/3 of oven.

In a large bowl, combine the white flour, whole wheat flour, sugar, baking powder and baking soda. Mix well.

In a separate bowl, combine the pumpkin, eggs and salt. Add to flour mixture and blend in softened butter or margarine one tablespoon at a time.

Divide mixture between 2 pans. Bake until golden and cake tester comes out clean, about 45 minutes. Invert onto racks and cool.



# Iced Pumpkin Cookies

## Ingredients

2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/2 teaspoon salt  
1/2 cup butter, softened  
1 1/2 cups white sugar  
1 cup canned pumpkin puree  
1 egg  
1 teaspoon vanilla extract

2 cups confectioners' sugar  
3 tablespoons milk  
1 tablespoon melted butter  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Combine flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt; set aside.

In a medium bowl, cream together the 1/2 cup of butter and white sugar. Add pumpkin, egg, and 1 teaspoon vanilla to butter mixture, and beat until creamy. Mix in dry ingredients. Drop on cookie sheet by tablespoonfuls; flatten slightly.

Bake for 15 to 20 minutes in the preheated oven. Cool cookies, then drizzle glaze with fork.

To Make Glaze: Combine confectioners' sugar, milk, 1 tablespoon melted butter, and 1 teaspoon vanilla. Add milk as needed, to achieve drizzling consistency.



# No Bake Pumpkin Pie II

## Ingredients

2/3 cup milk  
1 cup pumpkin puree  
1 (3.4 ounce) package instant  
vanilla pudding mix  
1/2 teaspoon pumpkin pie spice  
1/2 teaspoon ground cinnamon  
1 cup frozen whipped topping,  
thawed  
1 (9 inch) pie shell, baked

## Directions

In a large bowl, mix the milk and pumpkin until smooth. Add the pudding mix, pumpkin pie spice and cinnamon and mix until well combined. Fold in the whipped topping and pour into pie shell. Refrigerate until serving.



# Extra Easy Pumpkin Cookies

## Ingredients

1 (14 ounce) can 100% pure pumpkin  
2 eggs  
1/2 cup applesauce  
1/2 teaspoon vanilla extract  
1 (18.25 ounce) package spice cake mix  
1 teaspoon cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets.

Beat the pumpkin, eggs, applesauce, and vanilla together in a large mixing bowl. Stir in the cake mix, cinnamon, nutmeg, and cloves until well blended and creamy. Drop by spoonfuls on prepared baking sheets.

Bake in preheated oven until tops are firm when lightly touched, 8 to 10 minutes. Cool on racks.



# Pumpkin Swirled Cheese Cake

## Ingredients

1 1/2 cups crushed shortbread cookies  
3 tablespoons melted butter  
3 tablespoons unbleached all-purpose flour  
  
3/4 cup white sugar  
1/4 cup brown sugar  
3 tablespoons unbleached all-purpose flour  
1 (8 ounce) package cream cheese, softened  
1 (3 ounce) package cream cheese, softened  
1 tablespoon vanilla extract  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
3 eggs  
1 (15 ounce) can pumpkin puree  
1 tablespoon milk

## Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a medium bowl, mix crushed cookies, 3 tablespoons melted butter and 3 tablespoons flour. Press firmly on bottom and side of ungreased 9 inch pie plate. Bake about 12 minutes or until light brown. Allow to cool.

In a large bowl, combine white sugar, brown sugar, flour, and cream cheese. Beat on low speed until smooth. Reserve 1/2 cup of this mixture to swirl in later. To the mixture in the bowl, add vanilla, cinnamon, nutmeg, ginger. Blend in eggs and pumpkin puree. Scrape bowl, and beat until smooth. Pour into crust.

Stir 1 tablespoon milk into the reserved cream cheese mixture. Drop by spoonfuls over the pumpkin mixture. Use a knife to decoratively swirl the two mixtures together.

Cover edge of crust with 2 to 3 inch strip of aluminum foil to prevent excessive browning. Bake in preheated 35 to 40 minutes or until knife inserted in center comes out clean. Remove foil the last 15 minutes of baking. Cool 30 minutes, then refrigerate at least 4 hours before serving.



# Melt In Your Mouth Pumpkin Bread

## Ingredients

2 cups all-purpose flour  
2 cups white sugar  
2 (3.5 ounce) packages instant  
coconut cream pudding mix  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1 1/4 cups vegetable oil  
5 eggs  
2 cups canned pumpkin puree

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, combine flour, sugar, pudding mix, baking soda, salt and cinnamon. Stir in the oil, eggs and pumpkin until just blended.. Stir the flour mixture into the egg mixture. Pour batter into prepared pans.

Bake in preheated oven for 1 hour, or until a toothpick inserted into center of the loaf comes out clean. Remove from oven and let stand 15 minutes, then remove from pans and cool on wire rack.



# Apple Pumpkin Desserts

## Ingredients

1 (21 ounce) can apple pie filling  
1 (15 ounce) can pumpkin  
1 (14 ounce) can EAGLE  
BRANDB® Sweetened  
Condensed Milk  
2 large eggs  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 cup gingersnap crumbs  
2 tablespoons butter or margarine,  
melted

## Directions

Preheat oven to 400 degrees F. Spoon equal portions of apple filling into 8 (6-ounce) lightly greased custard cups.

In large bowl, combine pumpkin, sweetened condensed milk, eggs, cinnamon, nutmeg and salt; mix well. Spoon equal portions over apple filling.

Combine gingersnap crumbs and butter in a small bowl. Sprinkle over pumpkin filling. Place cups on 15x10-inch baking pan.

Bake 10 minutes. Reduce oven temperature to 350 degrees F; bake 15 minutes longer or until set. Cool. Serve warm. Store leftovers covered in refrigerator.



# Pumpkin Bar Icing

## Ingredients

1 (3 ounce) package cream  
cheese, softened  
1/2 cup butter, softened  
1 teaspoon vanilla extract  
2 cups confectioners' sugar

## Directions

Cream together butter or margarine with the cream cheese. Then stir in vanilla.

Next, add the powdered sugar, slowly, keep beating until mixture is smooth.



# Mini Pumpkin Whoopie Pies

## Ingredients

### Cookies:

2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon salt  
1/2 cup butter, softened  
1 1/4 cups granulated sugar  
2 large eggs, at room temperature, lightly beaten  
1 cup LIBBY'S® 100% Pure Pumpkin  
1 teaspoon vanilla extract

### Cream Cheese Filling:

4 ounces cream cheese, at room temperature  
6 tablespoons butter, softened  
1/2 teaspoon vanilla extract  
1 1/2 cups powdered sugar

## Directions

For cookies: Preheat oven to 350 degrees F. Lightly grease or line four baking sheets with parchment paper.

Combine flour, baking powder, baking soda, cinnamon, ginger and salt in medium bowl. Beat butter and sugar in large mixer bowl on medium speed for 2 minutes. Add eggs, one at a time, beating well after each addition. Add pumpkin and vanilla extract; beat until smooth. Stir in flour mixture until combined. Drop by heaping measuring teaspoons onto prepared baking sheets. (A total of 72 cookies are needed for the recipe.)

Bake for 10 to 13 minutes or until springy to the touch. Cool on baking sheets for 5 minutes; remove to wire racks to cool completely.

For cream cheese filling: Beat cream cheese, butter and vanilla extract in small mixer bowl on medium speed until fluffy. Gradually beat in powdered sugar until light and fluffy.

Spread a heaping teaspoon of filling onto flat side of one cookie; top with flat side of second cookie to make a sandwich. Repeat with remaining cookies and filling. Store in covered container in refrigerator.



# Sugarless Pumpkin Pie II

## Ingredients

1 (9 inch) pie shell  
1 egg  
6 packets granulated artificial sweetener  
1 teaspoon pumpkin pie spice  
1 cup pumpkin puree  
1 cup evaporated milk

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl whisk together egg, sugar substitute, and pumpkin pie spice until well blended. Add pumpkin and milk to egg mixture, and stir until smooth. Pour mixture into pie shell.

Place pie on a baking sheet and bake in preheated oven for 30 minutes, or until set in center.



# Easy Freezy Pumpkin Pie

## Ingredients

1/2 cup packed brown sugar  
1/2 teaspoon salt  
1 cup canned pumpkin puree  
1/2 teaspoon ground cinnamon  
1 quart vanilla ice cream, softened  
2 (9 inch) prepared graham  
cracker crusts

## Directions

In a large bowl, stir together the brown sugar, salt, pumpkin and cinnamon. Mix in the softened ice cream until well blended. Spoon into the pie crusts and place them in the freezer. Freeze for at least 3 hours before serving.



# Pumpkin Gingerbread

## Ingredients

2 eggs  
1/2 cup egg substitute  
1 (15 ounce) can solid pack pumpkin  
1 1/2 cups honey  
1/2 cup butter or stick margarine, melted  
1/2 cup fat-free plain yogurt  
1 cup wheat germ  
3 cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons ground ginger  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/4 teaspoon ground cloves  
ICING:  
3/4 cup confectioners' sugar  
2 teaspoons fat free milk  
1/4 teaspoon vanilla extract

## Directions

In a large bowl, beat eggs and egg substitute. Stir in the pumpkin, honey, butter and yogurt until smooth. Stir in wheat germ. Combine the dry ingredients; gradually add to pumpkin mixture and mix well. Coat a 10-in. fluted tube pan with nonstick cooking spray and dust with flour; add batter.

Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine icing ingredients until smooth; drizzle over cake.



# Spicy Pumpkin Fudge

## Ingredients

1 cup almonds  
3 cups white sugar  
1 cup butter  
1 (5 ounce) can evaporated milk  
1/2 cup canned pumpkin  
1 teaspoon pumpkin pie spice  
2 cups butterscotch chips  
1 (7 ounce) jar marshmallow  
creme  
1 teaspoon vanilla extract

## Directions

Butter a 9x13 inch pan and set aside.

Preheat oven to 300 degrees F (150 degrees C). Arrange almonds on a cookie sheet and place in oven to toast. Stir frequently. Do not burn. Remove from oven and set aside.

In a heavy saucepan, combine sugar, butter, milk, pumpkin, and spice; bring to a boil, stirring constantly. Continue boiling over medium heat until mixture reaches 234 degrees F (118 degrees C) on a candy thermometer, about 10 minutes.

Remove from heat. Stir in butterscotch chips. When chips are melted, add marshmallow cream, nuts, and vanilla. Mix until well blended.

Immediately pour butterscotch mixture into prepared pan. Spread evenly. Cool at room temperature. Cut into squares, and store in the refrigerator in an air-tight container.



# Fantastic Pumpkin Bars

## Ingredients

2 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1 teaspoon pumpkin pie spice

4 eggs  
1 2/3 cups white sugar  
1 cup canola oil  
1 (15 ounce) can pumpkin puree  
2 cups shredded carrots  
1 cup crushed pineapple

Cream Cheese Frosting:  
1 (8 ounce) package cream cheese, room temperature  
6 tablespoons butter, softened  
1 teaspoon vanilla extract  
2 1/2 cups confectioners' sugar

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch baking dish. Whisk together the flour, salt, baking soda, baking powder, cinnamon, and pumpkin pie spice in a bowl.

Beat the eggs in a mixing bowl. Whisk in the white sugar, canola oil, and pumpkin puree until no lumps of pumpkin puree remain. Stir in the carrots and pineapple, then fold in the flour mixture until no lumps of flour remain. Pour into the prepared baking dish.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 25 to 30 minutes. Cool completely in the pan before cutting into squares.

While the pumpkin bars are cooling, beat the cream cheese, butter, vanilla extract, and confectioners' sugar together in a bowl until smooth. Frost the cooled bars with the cream cheese frosting.



# Pumpkin Ice Cream Pie

## Ingredients

3 (1.4 ounce) bars Heath candy bars, crushed, divided  
3 cups vanilla ice cream, softened, divided  
1 chocolate crumb crust (9 inches)  
1/2 cup canned or cooked pumpkin  
2 tablespoons sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

## Directions

Combine two-thirds of the crushed candy bars and 2 cups ice cream. Spoon into crust; freeze for 1 hour or until firm.

In a bowl, combine the pumpkin, sugar, cinnamon, nutmeg and remaining ice cream. Spoon over ice cream layer in crust. Sprinkle with remaining crushed candy bars. Cover and freeze for 8 hours or up to 2 months. Remove from the freezer 10-15 minutes before serving.



# Pumpkin Rolls II

## Ingredients

1 cup milk  
1 1/2 cups pumpkin puree  
1/2 cup white sugar  
1/4 cup butter, melted and cooled  
2 teaspoons salt  
1 (0.6 ounce) cake compressed  
fresh yeast  
5 cups bread flour

## Directions

Warm the milk in a small saucepan until it bubbles, then remove from heat. Let cool until lukewarm.

In a large bowl, combine milk, pumpkin, sugar, butter, salt, yeast and 2 cups flour; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Divide the dough into four equal pieces, divide each of these pieces into four pieces and then divide each of these 16 pieces in half to make 32 pieces. Form each piece into a round and place on lightly greased baking sheets. Cover the rolls with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 10 to 15 minutes, or until golden brown.



# Pumpkin Buns

## Ingredients

1 cup grated fresh pumpkin  
1/2 cup soft brown sugar  
1 pinch salt  
1 cup whole-wheat flour  
1 teaspoon vegetable oil  
vegetable oil for deep-frying

## Directions

Combine the pumpkin, brown sugar, and salt in a small saucepan over medium-low heat; cook until the brown sugar dissolves. Remove from heat and allow to cool to room temperature.

Stir the flour into the cooled pumpkin mixture to form a dough. Add 1 teaspoon of vegetable oil to the dough; allow to rest 5 minutes. Roll the dough into 12 even-sized balls and flatten to about 2-inches in diameter.

Heat the remaining vegetable oil in a skillet over medium-hot heat. Fry the dough in the hot oil until lightly brown on each side. Drain on a plate lined with paper towels.



# Pumpkin Fry Bread

## Ingredients

4 cups fresh pumpkin, peeled and cubed  
3 cups all-purpose flour  
1 tablespoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 cup warm milk  
3/4 cup brown sugar  
1/4 teaspoon vanilla extract  
3 cups lard or vegetable oil for frying

## Directions

Cover the pumpkin with water in a saucepan, bring to a boil, reduce heat to medium-low, and simmer until the pumpkin is tender, about 15 minutes. Drain the pumpkin, and mash to a smooth texture.

Stir the flour, baking soda, salt, cinnamon, and nutmeg together in a large bowl. In a separate bowl, mix together the mashed pumpkin, milk, brown sugar, and vanilla extract. Pour the wet ingredients in the flour mixture, and stir together to make a dough. Turn the dough out onto a floured surface, and knead a few times until thoroughly combined. Don't over knead the dough. Cover the dough and let it rest for 30 minutes to relax the gluten.

Heat the lard over medium heat in a large heavy skillet until it shimmers. Break off egg-sized pieces of the dough, pat them out flat into rough circles about 4 inches across and 1/4 inch thick, and fry, turning once, until the dough puffs up and begins to brown at the edges, 2 to 3 minutes per side. Push the fry bread into the oil to help it puff. Drain on paper towels, and serve hot.



# Pumpkin Pie Cake II

## Ingredients

1 (29 ounce) can pumpkin  
1 (12 fluid ounce) can evaporated milk  
1 cup white sugar  
3 eggs  
3 teaspoons ground cinnamon  
1 teaspoon salt  
1 (18.25 ounce) package yellow cake mix  
3/4 cup butter, melted  
1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a medium bowl, mix the pumpkin, evaporated milk, sugar, eggs, cinnamon and salt. Pour the mixture into the baking dish. Sprinkle cake mix over the pumpkin mixture. Drizzle with butter. Top with pecans.

Bake in the preheated oven 50 to 60 minutes. Cool before serving.



# Peanut Butter Pumpkin Bread

## Ingredients

3 cups sugar  
1 (15 ounce) can solid pack  
pumpkin  
4 eggs  
1 cup vegetable oil  
3/4 cup water  
2/3 cup peanut butter  
3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
1 1/2 teaspoons salt  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg

## Directions

In a mixing bowl, combine the sugar, pumpkin, eggs, oil, water and peanut butter; beat well. Combine the flour, baking soda, salt, cinnamon and nutmeg. Gradually add to pumpkin mixture; mix well. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 60-70 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.



# Double Layer Pumpkin Cheesecake

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1/2 cup white sugar  
1/2 teaspoon vanilla extract  
2 eggs  
1/2 cup pumpkin puree  
1/2 teaspoon ground cinnamon  
1 pinch ground cloves  
1 pinch ground nutmeg  
1 (9 inch) prepared graham cracker crust  
1/2 cup frozen whipped topping, thawed

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.

Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.



# Dad's Pumpkin Chiffon Pie

## Ingredients

1 cup pumpkin puree  
3 eggs  
1/2 cup white sugar  
1 cup milk  
1/2 teaspoon salt  
2 teaspoons pumpkin pie spice  
2 tablespoons butter  
1 (.25 ounce) package unflavored gelatin  
1/4 cup water  
1/2 cup white sugar  
1 (16 ounce) package gingersnap cookies

## Directions

Line one 9 inch pie pan with whole gingersnap cookies, breaking as necessary for fitting.

In a saucepan over medium heat cook pumpkin puree to heat through, stirring frequently.

Separate the eggs. Combine the egg yolks, 1/2 cup sugar, milk, spices and butter or margarine. Add to pumpkin and cook, stirring frequently until mixture is of custard consistency. Remove mixture from heat.

Soften gelatin in the cold water and stir into the pumpkin until dissolved. Chill mixture until it begins to stiffen (about 1 1/2 hours).

Whip egg whites with the remaining 1/2 cup sugar until stiff. Fold whipped egg whites into the pumpkin mixture. Spoon mixture into the prepared pan and chill until set (about 3 hours). Serve topped with whipped cream.



# Pumpkin Bars V

## Ingredients

2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 1/2 teaspoons ground cinnamon  
1 cup butter, melted  
1 cup white sugar  
1 (15 ounce) can pumpkin puree  
2 eggs  
1 teaspoon vanilla extract  
2 cups semisweet chocolate chips  
2 cups chopped walnuts

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan. Stir together the flour, baking powder, baking soda, salt and cinnamon; set aside.

In a large bowl, cream together the butter and sugar until smooth. Mix in the pumpkin then beat in the eggs one at a time. Stir in vanilla. Gradually blend in the dry ingredients. Fold in chocolate chips and nuts. Spread the mixture evenly into the prepared pan.

Bake for 35 to 45 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cut into bars and serve warm or cooled.



# Pumpkin Pie Cake III

## Ingredients

- 1 (16 ounce) can pumpkin
- 1 (12 fluid ounce) can evaporated milk (such as Carnation ®)
- 1 cup brown sugar
- 3 eggs
- 4 teaspoons pumpkin pie spice
- 1 (18.25 ounce) package yellow cake mix
- 1/2 cup chopped walnuts
- 1/2 cup chopped pecans
- 1 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch cake pan.

Whisk the pumpkin, evaporated milk, brown sugar, eggs, and pumpkin pie spice together in a bowl. Pour into the prepared pan. Scatter the cake mix over the top of the pumpkin mixture; sprinkle the nuts over the cake mix. Drizzle the melted butter over the entire cake.

Bake in the preheated oven until set in the center, about 50 minutes.



# Vanilla Walnut Pumpkin Pie

## Ingredients

1 (1 pound) pumpkin, halved and seeded  
1 cup skim milk  
1/2 cup French vanilla flavored liquid coffee creamer  
2 eggs  
3/4 cup packed brown sugar  
1/2 cup chopped walnuts  
1/2 teaspoon ground cinnamon  
1 (9 inch) prepared pie crust

## Directions

Place the pumpkin halves in a large saucepan, and fill with water to barely cover. Bring the pan to a boil, then reduce heat to medium-low and simmer the pumpkin until tender, about 30 minutes. Drain the pumpkin and scoop out the pumpkin meat; discard the peel. Mash the pumpkin until smooth.

Preheat an oven to 400 degrees F (200 degrees C).

Place 2 cups of the mashed pumpkin in a large bowl, and stir in the milk, coffee creamer, eggs, brown sugar, walnuts, and cinnamon until the mixture is well combined. Spoon the filling into the pie crust, and bake in the preheated oven until the pie filling is firm and cooked through, about 1 hour.



# Pumpkin Pie IV

## Ingredients

2 (9 inch) pie shell  
4 eggs  
1 (29 ounce) can pumpkin puree  
2 cups packed brown sugar  
2 teaspoons ground cinnamon  
1 tablespoon ground nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon salt  
3/4 cup evaporated milk

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Beat eggs lightly in a medium bowl. Add pumpkin, sugar, cinnamon, nutmeg, ginger, and salt. Blend thoroughly, then beat in milk. Pour into pastry-lined pie plates.

Bake in preheated oven for 30 minutes, or until set. Chill before serving.



# Walnut-Date Pumpkin Pie

## Ingredients

1 cup all-purpose flour  
1/2 cup cold butter or margarine  
1 cup packed light brown sugar,  
divided  
2 eggs  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1 cup canned or cooked pumpkin  
1 cup evaporated milk  
1/2 cup finely chopped dates  
1/3 cup chopped walnuts, toasted  
Whipped cream

## Directions

In a food processor, combine the flour, butter and 1/3 cup brown sugar.. Cover and pulse until the mixture resembles coarse crumbs. Press onto the bottom and up the sides of a 9-in. pie plat. Bake at 350 degrees F for 5 minutes; cool on a wire rack.

In a mixing bowl, beat the eggs, cinnamon, cloves and remaining brown sugar. Beat in the pumpkin and milk. Stir in the dates and walnuts. Pour into the crust. Cover edges loosely with foil

Bake at 350 degrees F for 55-60 minutes or until a knife inserted near the center comes out clean. Cool for 2 hours on a wire rack. Refrigerate until serving. Serve with whipped cream. Refrigerate leftovers.



# Pumpkin Cheesecake I

## Ingredients

2 (8 ounce) packages cream cheese  
3/4 cup white sugar  
1 (15 ounce) can pumpkin puree  
1 1/4 teaspoons ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
2 eggs  
1/4 teaspoon salt  
2 prepared 8 inch pastry shells

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together the cream cheese and the sugar, add the pumpkin and the spices. Beat in eggs one at a time. Add salt. Beat until creamy. Pour the batter evenly into the two crusts.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until the knife inserted in the center comes out clean. Let cool then top with whipped topping, if desired.



# Impossible Pumpkin Pie

## Ingredients

3/4 cup white sugar  
3 tablespoons butter, softened  
2 eggs, beaten  
1 (15 ounce) can pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
2 teaspoons vanilla extract  
1/2 cup all-purpose flour  
3/4 teaspoon baking powder  
1/8 teaspoon salt  
1 teaspoon ground cinnamon  
1 teaspoon ground allspice  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch pie pan, and set aside.

Sift together the flour, baking powder, salt, cinnamon, allspice, ginger and nutmeg.

In a large bowl, beat together the sugar, butter and eggs. Mix in the pumpkin, milk and vanilla. Add the sifted ingredients, and beat until smooth. Pour into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until a toothpick inserted in center comes out clean.



# Pumpkin Pie French Toast

## Ingredients

3 large eggs  
1/2 cup half-and-half cream  
1/4 cup canned pumpkin puree  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
1/4 teaspoon pumpkin pie spice  
1/4 cup finely chopped walnuts  
8 slices day-old bread

## Directions

Heat a lightly oiled skillet over medium heat.

Whisk eggs, half and half, pumpkin, cinnamon, vanilla extract, pumpkin pie spice, and walnuts together in a bowl. Soak one slice of bread at a time in the pumpkin mixture, then place in the prepared skillet. Repeat with the remaining slices of bread. Stir the pumpkin mixture between dips to keep the walnuts from settling. Cook the bread until golden brown, about 3 minutes on each side.



# Pumpkin Chocolate Chip Cookies III

## Ingredients

1 cup canned pumpkin  
1 cup white sugar  
1/2 cup vegetable oil  
1 egg  
2 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons ground cinnamon  
1/2 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon milk  
1 tablespoon vanilla extract  
2 cups semisweet chocolate chips  
1/2 cup chopped walnuts  
(optional)

## Directions

Combine pumpkin, sugar, vegetable oil, and egg. In a separate bowl, stir together flour, baking powder, ground cinnamon, and salt. Dissolve the baking soda with the milk and stir in. Add flour mixture to pumpkin mixture and mix well.

Add vanilla, chocolate chips and nuts.

Drop by spoonful on greased cookie sheet and bake at 350 degrees F (175 degrees C) for approximately 10 minutes or until lightly brown and firm.



# Pumpkin Biscuits

## Ingredients

2 1/2 cups all-purpose flour  
3 tablespoons packed brown sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/2 cup butter, sliced  
2 cups pumpkin puree

## Directions

Preheat oven to 400 degrees F (205 degrees C). Butter one large cookie sheet.

Stir together the flour, brown sugar, baking powder, salt, nutmeg, cinnamon and ginger. Cut in the butter with a pastry blender until the mixture resembles coarse crumbs. Stir in the pumpkin and mix to form a soft dough.

On a lightly floured surface pat the dough out to 1/2 inch thick. Cut out biscuits with a round 2 inch cutter. Place biscuits on the prepared cookie sheet.

Bake at 400 degrees F (205 degrees C) for 15 to 20 minutes. Serve warm from the oven.



# Pumpkin Cookies I

## Ingredients

8 ounces butter, softened  
1 cup white sugar  
1 cup packed brown sugar  
1 egg  
1 teaspoon vanilla extract  
1 cup pumpkin puree  
1 cup rolled oats  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 cup raisins  
2 1/2 cups all-purpose flour

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter, white sugar and brown sugar until fluffy. Beat in egg, vanilla and pumpkin.

In a separate bowl, mix together the oats, baking powder, cinnamon, salt, raisins and flour. Stir into pumpkin mixture.

Drop cookies by the heaping teaspoonful on to cookie sheets covered with parchment paper. Bake 12 to 15 minutes or until slightly browned around edges.

Remove from oven and place on cooling racks. Frost with your favorite powdered sugar glaze or leave plain.



# Pumpkin Chip Cupcakes

## Ingredients

1 cup all-purpose flour  
3/4 cup whole wheat flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
2 eggs, lightly beaten  
1 cup canned pumpkin  
1/2 cup vegetable oil  
1/2 cup honey  
1/3 cup water  
1/2 cup chopped walnuts  
miniature chocolate chips

**FROSTING:**

1 (8 ounce) package cream cheese, softened  
1/4 cup butter or margarine, softened  
1 teaspoon vanilla extract  
2 cups confectioners' sugar

## Directions

In a large bowl, combine the first seven ingredients. Combine the eggs, pumpkin, oil, honey and water; mix well. Stir into dry ingredients just until combined; fold in walnuts and chocolate chips.

Fill greased or foil-lined muffin cups three-fourths full. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a small mixing bowl, beat the cream cheese, butter and vanilla until fluffy. Gradually beat in confectioners' sugar until smooth. Frost cooled cupcakes.



# Pumpkin Pie Shake

## Ingredients

5 ounces evaporated milk  
2 scoops vanilla ice cream  
1/4 cup pumpkin pie filling  
2 tablespoons sweetened  
whipped cream (optional)  
1 teaspoon ground cinnamon  
(optional)

## Directions

Combine the evaporated milk, ice cream, and pumpkin pie filling in a blender and blend until smooth. Pour into a glass; top with whipped topping and ground cinnamon to serve.



# Pumpkin Crisp

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1 egg  
1/2 cup butter, melted  
1 (29 ounce) can pumpkin puree  
2 eggs  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
1/2 cup white sugar  
2/3 cup evaporated milk  
3/4 cup white sugar  
1/2 cup butter, softened

## Directions

Preheat oven to 350 degrees F (175 degrees C). Set aside 1 cup cake mix for the topping. Combine remaining cake mix, 1 egg, and melted butter or margarine. Pat into a 9x13 inch baking pan.

In a large bowl, mix pumpkin, 2 eggs, spices, 1/2 cup sugar, and milk. Pour pumpkin mixture over the cake mix crust.

In a small bowl, combine 1 cup cake mix and 3/4 cup sugar. Cut in 1/2 cup softened butter until mixture resembles coarse crumbs. Sprinkle mixture on top of pumpkin mixture.

Bake at 350 degrees F (175 degrees C) for 55 minutes.



# Pumpkin Cake III

## Ingredients

2 cups white sugar  
1 1/4 cups vegetable oil  
1 teaspoon vanilla extract  
2 cups canned pumpkin  
4 eggs  
2 cups all-purpose flour  
3 teaspoons baking powder  
2 teaspoons baking soda  
1/4 teaspoon salt  
2 teaspoons ground cinnamon  
1 cup chopped walnuts (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 12x18 inch pan. Sift together the flour, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl combine sugar and oil. Blend in vanilla and pumpkin, then beat in eggs one at a time. Gradually beat in flour mixture. Stir in nuts. Spread batter into prepared 12x18 inch pan.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.



# Pumpkin Chocolate Chip Cookies II

## Ingredients

- 1 cup canned pumpkin
- 1 cup white sugar
- 1/2 cup vegetable oil
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/2 teaspoon baking soda
- 1 teaspoon milk
- 1 cup semisweet chocolate chips
- 1/2 cup chopped walnuts

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix in a large bowl, pumpkin, sugar, vegetable oil, egg and vanilla. Blend well.

In a separate bowl, combine flour, baking powder, cinnamon, nutmeg, and baking soda. Stir into pumpkin mixture, add the milk. Blend well. Stir in the chocolate chips and nuts.

Use teaspoon to drop cookies on baking sheet. Bake 8 - 10 minutes.



# Pumpkin Dessert

## Ingredients

1 (18.25 ounce) package yellow cake mix  
1/3 cup butter, melted  
1 egg  
  
1 (29 ounce) can pumpkin  
1/2 cup brown sugar  
2/3 cup milk  
3 eggs  
2 tablespoons pumpkin pie spice  
  
1/4 cup butter, chilled  
1/2 cup white sugar  
3/4 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 9x13 inch baking dish.

Set aside 1 cup of cake mix. Combine remaining cake mix with melted butter and 1 egg and mix until well blended; spread mixture in the bottom of the prepared baking dish.

In a large bowl combine pumpkin, brown sugar, milk, 3 eggs and pumpkin pie spice; mix well and pour this mixture over cake mix mixture in baking dish.

In a small bowl with a pastry blender, or in a food processor, combine chilled butter and white sugar with reserved cake mix until mixture resembles coarse crumbs. Sprinkle over pumpkin mixture. Sprinkle chopped walnuts over all.

Bake 45 to 50 minutes, until top is golden.



# Sour Cream Pumpkin Bundt Cake

## Ingredients

### Streusel:

1/2 cup packed brown sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon ground allspice  
2 teaspoons butter or margarine

### Cake:

3 cups all-purpose flour  
1 tablespoon ground cinnamon  
2 teaspoons baking soda  
1 teaspoon salt  
2 cups granulated sugar  
1 cup butter or margarine,  
softened  
4 large eggs  
1 cup LIBBY'S® 100% Pure  
Pumpkin  
1 (8 ounce) container sour cream  
2 teaspoons vanilla extract

### Glaze:

1 1/2 cups sifted powdered sugar  
2 tablespoons orange juice, or as  
needed

## Directions

Preheat oven to 350 degrees F. Grease and flour 12-cup Bundt pan.

For Streusel: Combine brown sugar, cinnamon and allspice in small bowl. Cut in butter with pastry blender or two knives until mixture is crumbly.

For Batter: Combine flour, cinnamon, baking soda and salt in medium bowl. Beat granulated sugar and butter in large mixer bowl until light and fluffy. Add eggs one at a time, beating well after each addition. Add pumpkin, sour cream and vanilla extract; mix well. Gradually beat in flour mixture.

To Assemble: Spoon half of batter into prepared pan. Sprinkle Streusel over batter, not allowing Streusel to touch sides of pan. Top with remaining batter. Make sure batter layer touches edges of pan.

Bake for 55 to 60 minutes or until wooden pick inserted in cake comes out clean. Cool for 30 minutes in pan on wire rack. Invert onto wire rack to cool completely. Drizzle with Glaze.

For Glaze: Combine sifted powdered sugar and 2 to 3 tablespoons orange juice or milk in small bowl; stir until smooth.



# Pumpkin Ginger Cupcakes

## Ingredients

2 cups all-purpose flour  
1 (3.4 ounce) package instant  
butterscotch pudding mix  
2 teaspoons baking soda  
1/4 teaspoon salt  
1 tablespoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground allspice  
1/4 teaspoon ground cloves  
1/3 cup finely chopped  
crystallized ginger  
  
1 cup butter, room temperature  
1 cup white sugar  
1 cup packed brown sugar  
4 eggs  
1 teaspoon vanilla extract  
1 (15 ounce) can pumpkin puree

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 24 muffin cups, or line with paper muffin liners. Whisk together the flour, pudding mix, baking soda, salt, cinnamon, ground ginger, allspice, cloves, and crystallized ginger in a bowl; set aside.

Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla and pumpkin puree with the last egg. Stir in the flour mixture, mixing until just incorporated. Pour the batter into the prepared muffin cups.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.



# Crustless Pumpkin Pie

## Ingredients

1 1/4 cups sugar  
3 tablespoons all-purpose flour  
3 eggs  
2 cups canned pumpkin  
3/4 cup evaporated milk  
1 1/2 teaspoons vanilla extract  
1/4 teaspoon ground cinnamon

## Directions

In a mixing bowl, combine the sugar and flour. Add eggs; mix well. Stir in the pumpkin, milk, vanilla and cinnamon if desired; mix until well blended. Pour into a greased 9-in. pie plate. Place pie plate in a 15-in. x 10-in. x 1-in. baking pan; add 1/2 in. of hot water to pan. Bake at 350 degrees F for 50-55 minutes or until a knife inserted near the center comes out clean.



# Creamy Pumpkin Soup

## Ingredients

1 medium onion, chopped  
2 tablespoons butter or margarine  
2 (14.5 ounce) cans chicken broth  
2 cups sliced peeled potatoes  
2 cups canned cooked pumpkin  
2 cups milk  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 cup sour cream  
1 tablespoon chopped fresh parsley  
3 bacon strips, cooked and crumbled

## Directions

In a large saucepan, saute onion in butter until tender. Add the broth, potatoes and pumpkin; cook until the potatoes are tender, about 15 minutes. Remove from the heat; cool. Puree half of the mixture at a time in a blender or food processor until smooth; return all to the pan. Add the milk, nutmeg, salt and pepper; heat through. Meanwhile, combine the sour cream and parsley. Spoon soup into bowls; top each with a dollop of sour cream and sprinkle with bacon.



# Pumpkin Carrot Swirl Bars

## Ingredients

2 cups all-purpose flour  
2 1/4 teaspoons pumpkin pie spice  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 cup granulated sugar  
1/3 cup butter or margarine, softened  
1/2 cup firmly packed brown sugar  
2 large eggs  
2 large egg whites  
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin  
1 cup finely shredded carrot

Cream Cheese Topping:  
4 ounces softened light cream cheese (Neufchatel)  
1/4 cup granulated sugar  
1 tablespoon milk

## Directions

Preheat oven to 350 degrees F. Grease 15 x 10-inch jelly-roll pan.

Combine flour, pumpkin pie spice, baking powder and baking soda in small bowl. Beat granulated sugar, butter and brown sugar in large mixer bowl until crumbly. Add eggs, egg whites, pumpkin and carrot; beat until well blended. Add flour mixture; mix well. Spread into prepared pan. Drop teaspoonfuls of Cream Cheese Topping over batter; swirl mixture with spoon.

Bake for 25 to 30 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack. Store in covered container in refrigerator.

For Cream Cheese Topping: Combine softened light cream cheese (Neufchatel), granulated sugar and milk in small mixer bowl until thoroughly blended.



# Sweet Spicy Pumpkin Seeds

## Ingredients

1 cup raw cleaned whole pumpkin seeds  
1/4 teaspoon ground cinnamon  
1/8 teaspoon chili powder  
1 teaspoon white sugar  
1 tablespoon olive oil  
1 tablespoon white sugar

## Directions

Preheat oven to 250 degrees F (120 degrees C).

Place the pumpkin seeds on a cookie sheet, and spread them out into a single layer. Roast until brown and crisp, about 45 minutes. Set the seeds aside in a large bowl.

Place the cinnamon, chili powder, and 1 teaspoon of sugar in a bowl, and set aside.

Place olive oil and 1 tablespoon of sugar in a heavy saucepan over medium-low heat, and heat and stir with a wooden spoon until the sugar turns a light golden brown color. Watch it carefully to avoid burning.

Pour the caramelized sugar mixture over the roasted pumpkin seeds, and stir to coat. Pour the cinnamon-chili powder mixture over the seeds, and toss to coat the seeds with the spices.



# Tangy Pumpkin Soup with Green Chili Swirl

## Ingredients

1 (4 ounce) can diced green chile peppers  
1/4 cup sour cream  
1 (15 ounce) can solid pack pumpkin puree  
1 (14 ounce) can chicken broth  
1/2 cup water  
1/2 teaspoon chili powder  
1/2 teaspoon garlic powder  
1/2 teaspoon hot pepper sauce

## Directions

In a food processor or blender, puree the green chilies and sour cream until well blended. Set aside. In a medium saucepan, over medium-high heat, combine the pumpkin puree, chicken broth, and water. Season with chili powder, garlic powder and hot pepper sauce. Stir in 1/4 cup of the sour cream mixture.

Bring to a boil, then reduce heat to medium and simmer, uncovered, for 5 minutes. Pour into serving bowls, and spoon a dollop of the sour cream mixture on top. Run a knife or the tip of a spoon through the dollop to swirl.



# Cream of Pumpkin Soup

## Ingredients

3 tablespoons margarine,  
softened  
1 tablespoon brown sugar  
1/4 teaspoon ground cinnamon  
4 slices whole wheat bread  
1 cup chopped onion  
2 tablespoons butter, melted  
2 (14.5 ounce) cans chicken broth  
1 (15 ounce) can pumpkin puree  
1 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
1/8 teaspoon ground black  
pepper  
1 cup heavy whipping cream

## Directions

Preheat oven to 400 degrees F(200 degrees C). Combine butter, brown sugar, and cinnamon. Spread butter mixture evenly over one side of each bread slice. Place bread, buttered side up, on a baking sheet. Bake 8 to 10 minutes, or until bread is crisp and topping is bubbly. Cut each slice of bread into 8 small triangles or squares.

Saute onion in butter in a medium saucepan until tender. Add 1 can chicken broth; stir well. Bring to a boil; cover, reduce heat, and simmer 15 minutes.

Transfer broth mixture into the container of a blender or processor. Process until smooth.

Return mixture to saucepan. Add remaining can of broth, pumpkin, salt, ground cinnamon, ground ginger, and ground pepper; stir well. Bring to a boil; cover, reduce heat, and simmer 10 minutes, stirring occasionally..

Stir in whipping cream and heat through. Do not boil. Ladle into individual soup bowls. Top each serving with Cinnamon Croutons.



# REAL Homemade Pumpkin Pie

## Ingredients

- 1 medium sugar pumpkin
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1 teaspoon salt
- 3 cups evaporated milk
- 4 eggs, beaten
- 2 (9 inch) unbaked pie crusts

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Cut out top of pumpkin and clean out all seeds and strings from inside. Slice pumpkin vertically into 3 inch wide strips. Place strips onto a baking sheet.

Bake in preheated oven for about 1 hour. Once done, scrape the pumpkin from the skins, then beat with a mixer or puree in a food processor until smooth.

Preheat oven to 425 degrees F (220 degrees C).

Mix the nutmeg, ginger, salt, evaporated milk and eggs with the pumpkin puree. Pour mixture into two 9 inch pie crusts.

Bake in preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 35 to 40 minutes, or until toothpick inserted into center comes out clean. Cool and refrigerate.



# Pumpkin Kaya

## Ingredients

4 1/4 cups cubed fresh pumpkin  
2/3 cup coconut cream  
3/8 cup brown sugar  
8 young pandan leaves

## Directions

Place the pumpkin into a steamer insert and set in a pot over one inch of water. Bring to a boil, cover and steam until soft, about 20 minutes. Transfer pumpkin to a blender and blend until smooth with no lumps.

Combine the pumpkin, coconut cream, brown sugar, and pandan leaves in a pot over medium-low heat. Cook, stirring frequently, until mixture is thick and smooth, about 1 hour; remove leaves and discard. Cool kaya before serving; refrigerate unused portion.



# Pumpkin Cheese Ball

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/2 cup canned or cooked pumpkin  
1 (8 ounce) can crushed pineapple, well drained  
2 cups shredded sharp Cheddar cheese  
1 (2 ounce) package dried beef, finely chopped  
1 tablespoon finely chopped onion  
Celery leaves  
Crackers or raw vegetables

## Directions

In a mixing bowl, beat cream cheese, pumpkin and pineapple. Stir in cheddar cheese, beef and onion. Shape into a ball; place on a serving platter. Score sides with a knife to resemble a pumpkin and add celery leaves for a stem. Serve with crackers and/or vegetables.



# Holiday Pumpkin Cake with Rum-Cream Cheese

## Ingredients

### Cake:

2 cups self-rising flour  
3 teaspoons pumpkin pie spice  
1 1/2 cups white sugar  
1/2 cup light brown sugar, packed  
1/2 cup vegetable oil  
1/4 cup melted butter  
1/2 cup unsweetened applesauce  
1 1/2 teaspoons vanilla extract  
3 cups unsweetened canned pumpkin puree  
4 eggs, lightly beaten

### Glaze:

1 (4 ounce) package cream cheese, softened  
1 tablespoon butter, softened  
2 cups confectioners' sugar  
1 teaspoon rum extract  
1 tablespoon milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt cake pan.

Sift the flour and pumpkin pie spice together into a bowl. In another mixing bowl, beat the white and brown sugar, vegetable oil, butter, applesauce, vanilla, pumpkin, and eggs together until smooth. Gradually beat the flour mixture into the pumpkin mixture, 1/2 cup at a time, until completely smooth and well blended. Pour the batter into the prepared Bundt pan.

Bake in preheated oven until a wooden skewer inserted into the cake comes out clean. If not done, place a sheet of aluminum foil over the top of the pan, and bake 10 minutes more. Cool the cake in the pan 30 minutes before inverting onto a serving plate. Cool completely before glazing.

To make the glaze, mix the cream cheese with the butter, confectioners' sugar, rum extract, and milk in a bowl. Heat in a microwave oven for 15 seconds. Drizzle spoonfuls over the cooled cake. Refrigerate until ready to serve.



# Sara's Pumpkin Pie

## Ingredients

1 cup white sugar  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cloves  
1 1/2 cups pumpkin puree  
1 2/3 cups evaporated milk  
2 eggs  
1 (10 inch) unbaked pie crust

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine the sugar, salt, cinnamon, nutmeg, ginger, allspice, cloves, pumpkin puree, evaporated milk and eggs; blending until smooth. Pour batter into the prepared unbaked pie shell.

Bake at 425 degrees F (220 degrees C) for 15 minutes then lower oven temperature to 350 degrees F (175 degrees C). Continue to bake for about another 40 minutes or until pie is firm.



# Grandma's Pumpkin Tea Bread

## Ingredients

2 cups peeled and diced pumpkin  
2 cups white sugar  
1 cup vegetable oil  
3 eggs  
2 tablespoons vanilla extract  
1 tablespoon almond extract  
1 tablespoon butter flavored extract  
1 teaspoon lemon extract  
2 cups all-purpose flour  
1 cup whole wheat flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
2 tablespoons ground cinnamon  
1 1/2 tablespoons nutmeg  
1 tablespoon ground cloves  
1 teaspoon ground mace

## Directions

Place fresh pumpkin in a small pan and fill with water. Boil pumpkin until soft, about 15 minutes. Drain and puree pumpkin. Measure 2 cups of pumpkin puree for use in this recipe.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the sugar and vegetable oil. Stir in the eggs one at a time, beating well with each addition. Stir in the 2 cups pumpkin puree, then stir in the vanilla, almond, butter extract, and lemon extract.

In a separate bowl, sift together all-purpose flour, wheat flour, baking soda, baking powder, cinnamon, nutmeg, cloves, and mace. Stir flour mixture into pumpkin mixture; pour into prepared pans.

Bake in preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 15 minutes before removing to a wire rack to cool completely.



# Pumpkin Cookie Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
2 (7 ounce) jars marshmallow  
creme  
1 (15 ounce) can solid pack  
pumpkin  
1 teaspoon ground cinnamon

## Directions

In a medium bowl, beat together cream cheese and marshmallow  
creme until smooth. Fold in pumpkin and cinnamon. Cover, and chill  
in the refrigerator until serving.



# Pumpkin Yeast Bread

## Ingredients

5/8 cup warm water  
1/2 cup canned pumpkin puree  
1/4 cup margarine  
1/4 cup nonfat dry milk powder  
1/4 cup packed brown sugar  
1 teaspoon ground cinnamon  
3/4 teaspoon ground nutmeg  
3/4 teaspoon salt  
1/8 teaspoon ground ginger  
2 3/4 cups bread flour  
2 1/4 teaspoons active dry yeast

## Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select basic setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).



# Pumpkin Cake with Apple Top

## Ingredients

- 2 cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cardamom
- 2 teaspoons lemon zest
- 2 teaspoons ground ginger
- 1 egg yolk
- 2 cups pumpkin puree
- 3/4 cup vegetable oil
- 3 egg whites, beaten
- 1 apple - peeled, cored, and sliced
- 2 teaspoons white sugar
- 2 teaspoons ground cinnamon

## Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 9 inch round cake pan.

Mix together the flour, sugar, baking powder, cinnamon, cardamom, lemon zest, and ginger in a large bowl. Add the egg yolk, pumpkin puree, and oil; mix until smooth. Gently stir the egg whites into the batter; pour into prepared pan. Arrange the apple slices atop the batter; sprinkle with sugar and cinnamon.

Bake in preheated oven until a knife inserted into the center of the cake comes out clean, about 40 minutes. Allow to cool before serving.



# Pumpkin Spice Ring

## Ingredients

1 (18.25 ounce) package angel  
food cake mix  
1 cup pumpkin puree  
1/2 teaspoon pumpkin pie spice

## Directions

Combine pumpkin and pumpkin pie spice, and mix well. Set aside.

Mix cake as directed on package. Fold in pumpkin mixture. Pour into an ungreased tube pan.

Bake at 350 degrees F (175 degrees C) until lightly browned, using the box directions as a guide to cooking time.



# Pumpkin Spiced Latte

## Ingredients

3 cups hot whole milk  
4 teaspoons white sugar  
1/2 teaspoon vanilla extract  
1/2 teaspoon pumpkin pie spice  
6 ounces double-strength brewed coffee  
3 tablespoons sweetened whipped cream  
3 pinches pumpkin pie spice

## Directions

Combine the hot milk, sugar, vanilla extract, and pumpkin pie spice in a blender; blend until frothy. Pour the mixture into 3 coffee mugs to about 2/3 full. Pour 2 ounces coffee into each mug. Garnish each mug with whipped topping and pumpkin pie spice.



# Pumpkin Scones

## Ingredients

2 tablespoons butter  
6 tablespoons white sugar  
2 eggs, beaten  
2 cups mashed, cooked pumpkin  
4 cups self-rising flour, sifted  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/2 teaspoon salt

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mixing bowl, beat together butter, sugar, eggs and pumpkin. Stir in flour, cinnamon, nutmeg and salt by hand.

Roll out into 1/2 inch thickness and cut into rounds. Place on tray close together and bake for 15 to 18 minutes.



# Toasted Pumpkin Seeds

## Ingredients

2 cups raw whole pumpkin seeds  
2 tablespoons vegetable oil  
1 tablespoon salt

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Spread the pumpkin seeds on a medium baking sheet. Drizzle with oil. Sprinkle with salt.

Bake 45 minutes in the preheated oven, stirring occasionally, until lightly toasted.



# Old-Fashioned Soft Pumpkin Cookies

## Ingredients

2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1 1/2 cups granulated sugar  
1/2 cup butter, softened  
1 cup LIBBY'S® 100% Pure Pumpkin  
1 large egg  
1 teaspoon vanilla extract

### Glaze:

2 cups sifted powdered sugar  
3 tablespoons milk  
1 tablespoon melted butter  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F. Grease baking sheets.

Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt in medium bowl. Beat sugar and butter in large mixer bowl until well blended. Beat in pumpkin, egg and vanilla extract until smooth. Gradually beat in flour mixture. Drop by rounded tablespoon onto prepared baking sheets.

Bake for 15 to 18 minutes or until edges are firm. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Drizzle Glaze over cookies.

For Glaze: Combine 2 cups sifted powdered sugar, 3 tablespoons milk, 1 tablespoon melted butter and 1 teaspoon vanilla extract in small bowl until smooth.



# Pumpkin Seed Pasta

## Ingredients

1 cup raw pumpkin seeds  
1 tablespoon cayenne pepper  
3 pounds roma (plum) tomatoes, halved  
2 bunches green onions, cut into 1/2-inch pieces  
6 cloves garlic, chopped  
1/4 cup olive oil  
1 (10 ounce) package goat cheese  
1 (16 ounce) package gemelli pasta

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread pumpkin seeds in a single layer on a cookie sheet. Sprinkle the seeds with cayenne pepper.

Roast in the preheated oven until lightly browned, 3 to 5 minutes. Watch them carefully so that they do not burn. Set aside.

Place the tomatoes in a single layer on a cookie sheet. Scatter the green onion and garlic over the tomatoes. Drizzle the vegetables with olive oil to coat.

Roast in the preheated oven 45 minutes. Remove from oven and cool slightly; remove the skins from the tomatoes.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the gemelli, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain well in a colander set in the sink.

Stir the goat cheese into the hot pasta until melted. Then, stir in the roasted peeled tomatoes. Place the pumpkin seeds on top of pasta to serve.



# Pumpkin Mochi

## Ingredients

2 1/2 cups mochiko (glutinous rice flour)  
2 teaspoons baking powder  
2 cups white sugar  
4 eggs  
1 (29 ounce) can pumpkin puree  
1 (14 ounce) can sweetened condensed milk  
1 cup butter, melted  
2 teaspoons vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Sift together the mochiko, baking powder, and sugar in a large bowl. Mix together the eggs, pumpkin puree, condensed milk, butter, and vanilla extract in a separate bowl. Stir the egg mixture into the mochiko mixture. Pour into the prepared dish.

Bake in preheated oven for 1 hour. Allow to cool before serving.



# Pumpkin Chocolate Chip Cookies

## Ingredients

1 cup butter or margarine,  
softened  
3/4 cup packed brown sugar  
3/4 cup sugar  
1 egg  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 cup quick-cooking oats  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1 cup canned or cooked pumpkin  
1 1/2 cups semisweet chocolate  
chips

## Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. combine flour, oats, baking soda and cinnamon; stir into creamed mixture alternately with pumpkin. Fold in chocolate chips. Drop by tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for 12-13 minutes or until lightly browned.



# Candied Pumpkin Recipe

## Ingredients

1/4 cup unsalted butter  
3 cups fresh pumpkin, cut into  
1/2-inch cubes  
1/3 cup white sugar  
3/4 cup maple syrup  
1 tablespoon minced fresh ginger  
1/2 teaspoon ground cinnamon

## Directions

Melt the butter in a large skillet over medium-low heat. Cook the pumpkin in the butter until tender, about 20 minutes. Add the sugar and stir until dissolved. Stir in the syrup, ginger, and cinnamon; remove from heat and allow to cool. Transfer to a bowl and cover. Refrigerate at least 2 hours before serving.



# Aunt Janet's Pumpkin Dump Cake

## Ingredients

1 (15 ounce) can pumpkin  
1 (12 fluid ounce) can nonfat  
evaporated milk  
4 eggs  
1 cup white sugar  
1 teaspoon ground nutmeg  
1 teaspoon ground ginger  
1 teaspoon ground cloves  
2 teaspoons ground cinnamon  
1/2 teaspoon salt  
1 (18.25 ounce) package yellow  
cake mix  
1/2 cup butter, melted  
1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, whisk together the pumpkin, sugar, salt, nutmeg, ginger, cloves and cinnamon. Stir in the milk, then beat in the eggs one at a time. Pour pumpkin mixture into the prepared pan.

Sprinkle the yellow cake mix over the pumpkin mixture, then sprinkle on the pecans. Drizzle melted butter over all. Bake in the preheated oven for 55 minutes, or until the edges are lightly browned. Allow to cool.



# Pumpkin Spice Latte

## Ingredients

2 tablespoons canned pumpkin puree  
1 teaspoon vanilla extract  
2 tablespoons white sugar  
1 cup milk  
1/4 teaspoon pumpkin pie spice  
1 (1.5 fluid ounce) jigger brewed espresso

## Directions

Brew your espresso. Meanwhile, in a small saucepan, whisk together the pumpkin, vanilla, sugar, pumpkin pie spice and milk. Warm over medium heat, whisking constantly, until hot and frothy. Do not bring to a boil. Pour the espresso into a mug and pour the pumpkin spiced milk over it.



# Pumpkin Oatmeal

## Ingredients

1/2 cup old-fashioned rolled oats  
1 cup soy milk  
1/4 cup canned pumpkin puree  
3 dashes ground cinnamon  
1 tablespoon chopped walnuts  
1/2 teaspoon avocado honey

## Directions

Stir the oats, soy milk, pumpkin puree, and cinnamon together in a saucepan; bring to a gentle boil. Reduce heat to low and simmer 5 minutes, or until the oatmeal reaches your desired consistency. Transfer to serving bowl. Garnish with walnuts and honey.



# Jack-O-Lantern Pumpkin Pancakes

## Ingredients

1 cup all-purpose flour  
1 cup quick cooking oats  
1/4 cup brown sugar  
2 teaspoons baking powder  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1/2 teaspoon salt  
1 cup milk  
1 egg, beaten  
3/4 cup canned pumpkin  
2 tablespoons vegetable oil  
3/4 cup semisweet chocolate chips

## Directions

Stir together flour, oats, brown sugar, baking powder, cinnamon, cloves, and salt in a large bowl. In a separate large bowl, lightly beat together the milk, egg, pumpkin, and oil. Stir flour mixture into the pumpkin mixture, blending just until moistened.

Heat a lightly greased griddle over medium high heat.

Pour batter, 1/3 cup at a time, onto the prepared griddle. Make a jack-o-lantern face in each pancake with the chocolate chips. Cook until bubbles appear on the surface, then flip and cook until golden brown on the other side, about 5 minutes per side.



# Frost on the Pumpkin

## Ingredients

1 tablespoon unflavored gelatin  
1/4 cup cold water  
3 eggs, separated  
1/3 cup white sugar  
1 1/4 cups cooked, mashed pumpkin  
1 cup milk  
1/2 teaspoon ground allspice  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
3/4 cup confectioners' sugar  
1 cup whipping cream  
1 teaspoon vanilla extract  
1 (9 inch) pie crust

## Directions

Soften gelatin in cold water and set aside. Beat egg yolks at high speed in mixer until ribbons form. Gradually add the white sugar and beat until mixture thickens. Add pumpkin, milk, allspice, 1/2 teaspoon cinnamon, ginger and nutmeg. Beat well.

Pour pumpkin mixture into medium saucepan. Cook over medium heat stirring constantly for 5 minutes or until thickened. Remove from heat and add gelatin mixture. Blend together and refrigerate until chilled.

Combine 1/2 cup of the powdered sugar and the remaining 1/2 teaspoon of the cinnamon. Stir and set aside. Beat whipping cream and vanilla until doubled in size. Gradually add the powdered sugar and cinnamon mixture; beat until soft peaks form. Refrigerate.

Beat egg whites (room temperature) at high speed until foamy. Gradually add the rest of the divided powdered sugar a Tablespoon at a time-beating until stiff peaks form. Fold into chilled pumpkin mixture.

Spread half of the pumpkin mixture evenly into baked pie shell. Spoon half of whipped cream mixture over pumpkin layer. Repeat layers ending with whipped cream mixture and sealing to the edge of the pastry. Chill until set.



# Pumpkin Flower Soup (Sopa de Flor de Calabaza)

## Ingredients

1 poblano chile, or more to taste  
1 cup butter  
2 large onions, minced  
1 head garlic, minced, or to taste  
4 cups diced zucchini  
2 cups fresh corn kernels  
1 cup diced carrots  
2 cups tomato puree  
6 cups water  
1 sprig epazote (found in Hispanic markets)  
4 cubes chicken bouillon  
4 cups fresh pumpkin flowers, washed and coarsely chopped  
1 1/2 cups heavy cream  
salt and pepper to taste

## Directions

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source. Line a baking sheet with aluminum foil. Cut the poblano pepper in half from top to bottom; remove the stem and seeds, and place the pepper, cut side down, onto the prepared baking sheet. Cook under the preheated broiler until the skin of the pepper has blackened and blistered, about 5 minutes. Place the blackened pepper into a bowl, and tightly seal with plastic wrap. Allow the pepper to steam as it cools, about 10 minutes. Once cool, peel the skin from the pepper.

Melt the butter in a large sauce pan over medium-low heat, and cook and stir the onions until translucent, 3 to 5 minutes. Stir in the garlic, cook and stir for another 2 to 3 minutes until cooked but not browned, and add the zucchini, corn, and carrots. Cook and stir the vegetables until tender, about 15 minutes. Pour in the tomato puree and water, and add the epazote, chicken bouillon cubes, and peeled poblano pepper. Bring the mixture to a boil, reduce heat, and simmer for about 10 minutes.

Working in batches if necessary, pour the soup into a blender and blend until smooth. Pour the blended soup into a large saucepan, and bring to a simmer over medium-low heat. Stir in the chopped pumpkin flowers, and simmer until cooked and tender, 5 to 10 minutes. Stir in the cream, mix well, and add salt and pepper to taste.



# Frozen No-Bake Pumpkin Pie

## Ingredients

1 (5 ounce) package instant vanilla pudding mix  
1 (15 ounce) can pumpkin  
1 cup milk  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1 cup frozen whipped topping, thawed  
1 (9 inch) prepared graham cracker crust

## Directions

In a medium bowl, combine pudding, pumpkin, milk, nutmeg, ginger, and cinnamon. Mix slowly for about 1 minute. Fold whipped topping into the mixture then spoon entire mixture into pie shell. Freeze until firm (about 4 hours). Let stand at room temperature for about 10 minutes before slicing.



# Colonial Pumpkin Bars

## Ingredients

3/4 cup butter  
2 cups white sugar  
4 eggs, beaten  
1 (15 ounce) can pumpkin puree  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 cup chopped walnuts  
  
1 (3 ounce) package cream cheese, softened  
1/3 cup butter, softened  
1 teaspoon vanilla extract  
3 cups sifted confectioners' sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 10x15 inch jellyroll pan.

In a large bowl, cream together 3/4 cup butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the pumpkin. Combine the flour, baking powder, baking soda, salt, cinnamon, and nutmeg; stir into the pumpkin mixture. Mix in walnuts. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, or until toothpick inserted near the center comes out clean. Cool completely before frosting.

In a medium bowl, mix together the cream cheese, 1/3 cup butter, and vanilla until smooth. Gradually blend in sugar, then beat until smooth. Spread over cooled pumpkin bars. Cut into squares.



# Vegan Pumpkin Nog

## Ingredients

1 (29 ounce) can pumpkin puree  
4 cups vanilla rice milk  
1 cup vanilla flavored non-dairy  
frozen dessert  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground mace

## Directions

Combine the pumpkin, rice milk, rice milk ice cream, cinnamon, nutmeg and mace in a blender. Puree until smooth. Add additional rice milk to thin, if desired.



# Pumpkin, Spinach and Barley Rolls

## Ingredients

1/2 cup pearl barley  
1 1/2 cups water  
2 1/4 cups canned pumpkin  
8 leaves spinach - rinsed,  
stemmed, and dried  
1/2 teaspoon ground cumin  
1/4 teaspoon chili powder  
salt and pepper to taste  
1 (17.5 ounce) package frozen  
puff pastry, thawed

## Directions

In a medium-size pot, bring water and barley to a boil. Reduce heat to simmer, cover and let cook 15 minutes.

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, combine pumpkin, barley, spinach, cumin, chili powder, and salt and pepper.

Lay out a sheet of pastry and place 1/2 of the pumpkin mixture along the center horizontally. Roll the pastry over the mixture, and seal the seams with a little water. Cut stuffed pastry into thirds. Arrange portions on a cookie sheet. Repeat with the remaining ingredients.

Bake at 375 degrees F (190 degrees C) for 20 minutes, or until golden brown.



# Pumpkin Pie V

## Ingredients

1 (9 inch) pie shell  
2 cups solid pack pumpkin puree  
1/2 cup white sugar  
2 eggs  
1 cup evaporated milk  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1 pinch ground cloves  
1 pinch ground nutmeg

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl combine pumpkin, sugar, eggs, milk, cinnamon, ginger, cloves, and nutmeg. Stir until smooth and thoroughly mixed. Pour pumpkin mixture into pastry-lined pie pan.

Bake in preheated oven for 45 minutes, or until set in center.



# Libby's® Famous Pumpkin Pie

## Ingredients

1 (9 inch) unbaked deep dish pie crust  
3/4 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 eggs  
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin  
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk

## Directions

Preheat oven to 425 degrees F.

Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Bake for 15 minutes. Reduce temperature to 350 degrees F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. (Do not freeze as this will cause the crust to separate from the filling.)



# Pumpkin Pancakes

## Ingredients

- 2 cups all-purpose flour
- 3 tablespoons brown sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1 1/2 cups milk
- 1 cup pumpkin puree
- 1 egg
- 2 tablespoons vegetable oil
- 2 tablespoons vinegar

## Directions

In a separate bowl, mix together the milk, pumpkin, egg, oil and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt, stir into the pumpkin mixture just enough to combine.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.



# Pumpkin Crunch Cake

## Ingredients

2 cups pumpkin puree  
1 (12 fluid ounce) can evaporated milk  
4 eggs  
1 1/2 cups white sugar  
2 teaspoons pumpkin pie spice  
1 teaspoon salt  
1 (18.25 ounce) package yellow cake mix  
1 cup chopped pecans  
1 cup margarine, melted  
1 (8 ounce) container frozen whipped topping, thawed

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking pan.

Combine the pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice and salt. Mix well and spread into the prepared pan.

Sprinkle the yellow cake mix over the top of the pumpkin mixture and pat down. Sprinkle the chopped pecans over the top of the cake mix then drizzle the melted margarine all over the top.

Bake at 350 degrees F (175 degrees C) for about 1 hour but no longer than 1 hour and 20 minutes. Top cooled cake with whipped topping when ready to serve.



# Pumpkin Bread

## Ingredients

1 cup butter or margarine,  
softened  
3 cups sugar  
3 eggs  
3 cups all-purpose flour  
1 tablespoon baking powder  
1 1/2 teaspoons baking soda  
1 1/2 teaspoons ground cinnamon  
1 1/2 teaspoons ground cloves  
1 1/2 teaspoons ground nutmeg  
1 (16 ounce) can solid pack  
pumpkin

## Directions

In a mixing bowl, cream butter and sugar. Add eggs; mix well. Combine dry ingredients; stir into creamed mixture just until moistened. Stir in pumpkin. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 1 hour or until bread tests done.



# Pumpkin Pecan Bites

## Ingredients

1 (18.25 ounce) package spice cake mix  
1 (15 ounce) can solid pack pumpkin  
3 eggs  
1/2 cup vegetable oil  
1 tablespoon ground cinnamon  
1 teaspoon baking soda  
1/4 teaspoon ground cloves  
36 pecan halves, cut into halves  
**CREAM CHEESE FROSTING:**  
1/2 cup butter or margarine, softened  
4 ounces cream cheese, softened  
1 teaspoon vanilla extract  
3 3/4 cups confectioners' sugar  
2 tablespoons milk  
Ground cinnamon

## Directions

In a large mixing bowl, combine the cake mix, pumpkin, eggs, oil, cinnamon, baking soda and cloves. Beat on medium speed for 2 minutes. Fill paper-lined miniature muffin cups two-thirds full. Press a pecan piece into each. Bake at 350 degrees F for 17-20 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire racks to cool completely.

In a small mixing bowl, cream the butter, cream cheese and vanilla. Gradually add confectioners' sugar. Add enough milk to achieve spreading consistency. Frost cupcakes. Sprinkle with cinnamon.



# Cranberry Pumpkin Banana Bread

## Ingredients

1 1/2 cups all-purpose flour  
1 1/4 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
  
1 tablespoon butter, softened  
1 cup packed brown sugar  
1 cup solid pack pumpkin puree  
1/2 cup whole cranberry sauce  
1 egg  
1 banana, mashed

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Sift flour, baking soda, salt, cinnamon, and nutmeg into a large bowl.

Beat the butter, brown sugar, pumpkin, cranberry sauce, egg, and banana with an electric mixer in a bowl until smooth. Gradually stir in the flour mixture, mixing until just combined. Pour batter into a 9x5-inch loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.



# Paradise Pumpkin Pie II

## Ingredients

- 1 (9 inch) pie shell
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup white sugar
- 1/2 teaspoon vanilla extract
- 1 egg
- 1 1/4 cups pumpkin puree
- 1/2 cup white sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1 pinch salt
- 1 cup evaporated milk
- 2 eggs, beaten
- 3 tablespoons butter, softened
- 2/3 cup packed brown sugar
- 2/3 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Cheesecake Layer: In a small mixing bowl, beat softened cream cheese until fluffy. Mix in 1/4 cup white sugar. Add 1 egg and vanilla extract. Stir until mixture is smooth. Pour mixture into pastry shell.

To Make Pumpkin Layer: In a medium bowl, combine pumpkin puree, 1/2 cup white sugar, cinnamon, ginger, nutmeg, salt, evaporated milk, and 2 beaten eggs. Mix thoroughly, then pour mixture over cheesecake layer.

Bake in preheated oven for 65 minutes, until set in center. Remove pie and turn oven to broiler setting.

To Make Pecan Topping: In a small bowl, mix together softened butter or margarine, brown sugar, and chopped pecans. Gently drop mixture by teaspoonfuls over pie, covering top evenly.

Broil 5 inches below oven coils until mixture begins to bubble, about 3 minutes. Do not overcook, or top will become syrupy. Cool before serving.



# Pumpkin Burgers

## Ingredients

1 1/2 pounds ground beef  
1 medium onion, chopped  
1 (12 ounce) bottle chili sauce  
1 (10.75 ounce) can condensed tomato soup, undiluted  
1/2 cup canned or cooked pumpkin  
1 teaspoon salt  
1/2 teaspoon pumpkin pie spice  
1/4 teaspoon pepper  
6 hamburger buns, split

## Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add the chili sauce, soup, pumpkin, salt, pumpkin pie spice and pepper. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Serve on buns.



# Pumpkin Bread

## Ingredients

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 3 cups sugar
- 1 cup vegetable oil
- 4 eggs, beaten
- 3/4 cup buttermilk
- 1 teaspoon vanilla extract
- 1 teaspoon butter flavoring
- 1 (16 ounce) can pumpkin
- 1 cup raisins
- 1 cup chopped pecans

## Directions

In a large mixing bowl, sift together flour, soda, salt, cinnamon and nutmeg. Add sugar, oil, eggs and buttermilk. Mix well. Stir in flavorings, pumpkin, raisins and pecans. Pour into two greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until bread tests done. Let stand 10 minutes before removing from pans. Cool on a wire rack.



# Awesome Pumpkin Pie

## Ingredients

2/3 cup Stevia Extract In The Raw® Cup For Cup  
1/4 cup Sugar In The Raw®  
1/2 teaspoon salt  
1 1/2 teaspoons ground cinnamon  
3/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 large eggs  
1 teaspoon pure vanilla extract  
1 (15 ounce) can pumpkin  
1 teaspoon cornstarch  
1 (12 fluid ounce) can low-fat 2% evaporated milk  
1 (9 inch) unbaked 9-inch frozen prepared deep-dish pie shell

## Directions

Preheat oven to 425 degrees F.

In small bowl mix Stevia Extract In The Raw Cup For Cup, Sugar In The Raw, salt, cinnamon, ginger and cloves.

In large bowl, beat eggs, add vanilla and stir in stevia spice mixture.

In small bowl dissolve cornstarch in 2-3 tablespoons of evaporated milk. Blend in pumpkin mixture and stir in remaining evaporated milk. Blend well. Pour into frozen deep-dish piecrust. Set on cookie sheet and bake at 425 degrees F for 15 minutes.

Reduce oven to 350 degrees F and bake another 45-50 minutes or until filling is set. Remove from oven and cool on rack for 2 hours. Garnish with light whipped cream before serving.

Serve immediately or refrigerate up to 2-3 days.



# Pumpkin Pie Bread

## Ingredients

3 1/2 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoon baking powder  
3 teaspoons pumpkin pie spice  
1 teaspoon salt  
3 cups white sugar  
1 cup vegetable oil  
4 eggs  
1 (15 ounce) can pumpkin puree  
1/2 cup water

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans. Sift together the flour, baking soda, baking powder, salt, and pumpkin pie spice. Set aside.

In a large bowl, beat together sugar, oil, eggs, and pumpkin. Stir in flour mixture alternately with water. Divide batter evenly between the prepared pans.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean. For best flavor, store wrapped in plastic wrap at room temperature for a full day before serving.



# Pumpkin Cheesecake Pie

## Ingredients

1 cup graham cracker crumbs  
1/2 cup ground pecans  
2 tablespoons white sugar  
1/8 teaspoon ground ginger  
1/4 cup butter, melted  
1 (8 ounce) package cream cheese, softened  
3/4 cup packed brown sugar  
3 eggs, beaten  
1 (15 ounce) can solid pack pumpkin puree  
1/2 cup heavy whipping cream  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/2 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl combine graham cracker crumbs, ground pecans, white sugar, and 1/8 teaspoon ground ginger. Mix well, then pour in melted butter. Stir until butter is evenly distributed. Press mixture into a 9-inch pie plate. Set aside.

To Make Filling: In a large mixing bowl combine cream cheese and brown sugar. Beat until smooth, then add eggs, pumpkin, and cream. Mix well. Stir in cinnamon, ginger, nutmeg, cloves, and salt. Pour mixture into pie shell.

Bake in preheated oven for 35 to 40 minutes, until set in center. Chill before serving. Garnish with whipped cream and pecan halves if desired.



# Pumpkin Butter

## Ingredients

1 (29 ounce) can pumpkin puree  
3/4 cup apple juice  
2 teaspoons ground ginger  
1/2 teaspoon ground cloves  
1 1/2 cups white sugar  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg

## Directions

Combine pumpkin, apple juice, spices, and sugar in a large saucepan; stir well. Bring mixture to a boil. Reduce heat, and simmer for 30 minutes or until thickened. Stir frequently.

Transfer to sterile containers and chill in the refrigerator until serving.



# Thai Pumpkin Soup

## Ingredients

- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 1 clove garlic, chopped
- 4 shallots, chopped
- 2 small fresh red chili peppers, chopped
- 1 tablespoon chopped lemon grass
- 2 1/8 cups chicken stock
- 4 cups peeled and diced pumpkin
- 1 1/2 cups unsweetened coconut milk
- 1 bunch fresh basil leaves

## Directions

In a medium saucepan, heat oil and butter over low heat. Cook garlic, shallots, chilies, and lemongrass in oil until fragrant (be careful not to burn the garlic). Stir in chicken stock, coconut milk, and pumpkin; bring to a boil. Cook until pumpkin softens.

In a blender, blend the soup in batches to a smooth or slightly chunky consistency, whatever you prefer. Serve with basil leaves.



# Pumpkin Pudding

## Ingredients

1 (8 ounce) carton vanilla low-fat yogurt  
1 cup canned or cooked pumpkin  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cinnamon

## Directions

Combine all ingredients in a bowl; stir until smooth. Refrigerate until serving.



# Cazuela de Vaca (Beef and Pumpkin Stew)

## Ingredients

1 1/2 pounds beef roast  
1 (32 ounce) carton beef broth  
2 cups water  
1/4 cup polenta (coarse or fine)  
8 red potatoes, cut in half  
1 onion, quartered  
1 1/2 pounds slice of pumpkin (calabaza)  
2 ears corn, cut into thirds  
1 carrot, cut into 1/2 inch slices  
1 small red bell pepper, seeded and cut into 1 inch pieces  
1 stalk celery, cut into chunks  
1 leek, split in half, then cut into 1/2-inch pieces  
1 teaspoon minced fresh oregano  
1/4 teaspoon mild paprika  
salt and pepper to taste  
1/2 cup coarsely chopped cilantro leaves (lightly packed)

## Directions

Cut the piece of beef into 6 large chunks (one per serving). Place the beef into a large saucepan; pour in the beef broth and water. Bring to a boil over high heat, then reduce heat to medium, cover, and simmer until nearly tender, 1 to 1 1/2 hours.

Stir the polenta into the stew along with the potatoes and onion. Cover and simmer for 15 minutes. Cut the pumpkin into 6, serving-sized pieces, and add to the stew along with the corn, carrot, bell pepper, celery, and leek; simmer until the vegetables are tender, adding more water if needed to barely cover. Stir in the oregano and paprika during the last 5 minutes.

Season to taste with salt and pepper. Ladle into serving bowls, and sprinkle with chopped cilantro.