

The Prepared Pantry Pumpkin Baking Guide



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The Wonderful World of Pumpkins

There are so many things that the baker can do with pumpkins—from pies, to breads, to cookies and desserts. For baking, it may be our most versatile vegetable. Pumpkins add color and flavor and moisture and even help keep our baked goods fresh. Pumpkins are a great source of fiber, vitamin A, and potassium and a fairly good source of niacin, iron, and protein. Homemade purée will have about 130 calories per cup.



Most of the time, we grab a can of pumpkin purée from our grocer's shelves. All of the recipes in this guide use canned, solid pack pumpkin. You can also buy pumpkin pie filling at the grocery which is not suitable for these recipes.

You don't have to buy your pumpkin purée. If you have a garden, you can grow your own pumpkins. You can buy pumpkins at the grocery store or farmer's market or you can make "pumpkin" purée from winter squash. Though it has a little different flavor, you can substitute mashed sweet potato or yam for pumpkin purée in most recipes.

When buying pumpkins, choose the smaller sugar or pie pumpkins, not the larger ones used for jack-o-lanterns. The larger varieties are not as sweet and are often stringy. Choose full sized, mature, deep-colored pumpkins. Leave the stems on the pumpkins; they will keep much longer.

We can make our own purée by baking and then processing the flesh of a pumpkin in a food processor or blender. Usually, your homemade purée will have a higher moisture content than does canned pumpkin. Either cook the fresh pumpkin purée over low heat until the moisture content is reduced or adjust the moisture content in the recipe.

How to Make Your Own Pumpkin Puree

We often use commercially canned pumpkin for the convenience. Some claim that fresh is better. Quite frankly, in many recipes, we have a hard time telling the difference.

Here's how to make pumpkin puree for your favorite recipe:

Cut a sugar or pie pumpkin in half. Remove the seeds. Place the halves in a baking pan, flesh side down with 3/4-inch of water in the pan. Bake for 1 1/2 hours at 350 degrees or until the flesh is tender. (For small quantities, you can cook the pumpkin in the microwave.)



Let the pumpkin cool until you can handle it without burning. Scoop the flesh out of the pumpkin and place it in a blender, mill or food processor. Process until smooth.

Often, especially from smaller or immature pumpkins, the puree will not be thick enough—a spoon should stand upright in the puree. To thicken, place the puree in a saucepan and cook, stirring often, until the puree becomes thicker.

Use as you would canned pumpkin. Extra puree freezes well.

Don't throw away the seeds!

Roasted pumpkin seeds are a real treat. Eat them as you would sunflower seeds, cracking the hull with your teeth and eating the nut-like seed kernel inside. They are also great hulled and used in trail mix, granola, or over salads or steamed vegetables.



Here's how to prepare your pumpkin seeds.

Use only fresh or frozen pumpkin seeds. Pumpkin seeds will not keep long and will become rancid in just a few days.

1. Clean the seeds by rubbing off the fibers. Do not wash them.
2. In a large bowl, mix the seeds with one tablespoon of vegetable or olive oil along with 1/2 teaspoon salt for each cup of seeds.
3. Preheat the oven to 250 degrees. Spread the seeds on a baking sheet. Bake the seeds for 30 to 40 minutes or until crisp and evenly browned. Stir or shake them several times while baking.
4. Cool the seeds and store them in an airtight container in the refrigerator and use within one week.

Baker's notes: Pumpkin seeds can also be seared in a hot skillet. Cook and turn often until the seeds begin to puff. Salt and serve warm or cool.

Try pumpkin instead of potato chips!

Once upon a time, I was working in Raleigh, North Carolina, and living in Minnesota. (Tough commute, by the way.) I found this neat little grocery store that had gourmet jams, great seafood, fresh peanut butter, and . . . pumpkin chips.

Those pumpkin chips were really good.

I started experimenting, trying to make my own chips. I discovered that homemade was better, that you can make your own. Maybe it is just that fresher is better. Anyway, try making your own pumpkin chips.

Here's how to make pumpkin chips

1. Preheat your deep-frying oil to 375 degrees.
2. Peel a pie pumpkin. Using a food processor, mandolin slicer, or rotary slicer, slice the pumpkin into thin slices—not more than 1/8-inch thick.
3. Fry the chips a few at a time. Drain on paper towels. Salt to taste.

How to Make Pumpkin Fritters

We've been making these fritters for a long time. They are wonderful for supper on a chilly fall evening served alongside a soup or a salad or for a late morning brunch. We serve them hot, drizzled with maple syrup.

The corn in these fritters complements the pumpkin well.

You deep fry these fritters just as you would French fries. The fritter batter mixes together quickly so this is a quick dish to put together for when you just don't have a lot of time. It's also very economical.



Ingredients

2 1/2 cups all-purpose flour
1/2 tablespoon salt
1 tablespoons baking powder
1/2 teaspoon nutmeg

1 cup milk
2 large eggs
3 cups grated, raw pumpkin
1 cup frozen or drained canned corn kernels

Directions

1. Mix the flour, salt, baking powder, and nutmeg together in a large bowl. Add the milk and eggs and stir until mixed. Add the pumpkin and corn kernels.
2. In a deep fryer or heavy pan, heat enough vegetable oil for deep frying. The oil should be very hot, 375 degrees.
3. Drop three or four large spoonfuls of batter into the hot oil. Let them cook for three or four minutes, turning once, or until they just start to brown. Remove them to dry on paper towels. Serve immediately drizzled with maple syrup.

Country Pumpkin Pancakes

You can make these pumpkin pancakes with a mix or with your favorite recipe. We used our Buttermilk Pancake mix so we had pumpkin buttermilk pancakes. We're sure that these would be great with our Country Wheat Pancakes also.

The recipe that follows makes six large pancakes. If you are cooking for a family, double or triple the recipe.

Ingredients

1 1/2 cups pancake mix
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1 large egg
1 tablespoon brown sugar, packed
1 tablespoon vegetable oil
3/4 cup canned or pureed pumpkin
1 cup water, more or less

Directions

1. In a medium bowl, mix the pancake mix and spices together.
2. In another bowl, whisk the egg and the brown sugar together. Stir in the oil, the pumpkin, and most of the water.
3. Add the liquid ingredients to the dry ingredients. Stir with a spatula until just combined adding more water to obtain the right consistency.

Serve hot with maple syrup.

Pumpkin and Carrot Scones

These attractive, deep orange scones were meant for autumn.

They are light and moist and yes, they do taste a bit like pumpkin pie. And there is a secret ingredient—grated carrots. The carrots give them a bit of chewiness. The turbinado sugar on top creates a nice, buttery crunch.

The bonus? With vitamin A-loaded pumpkin and carrots and yogurt, these great tasting scones are a healthy choice.



Ingredients

2 1/3 cups all-purpose flour
1/3 cup brown sugar
1/4 teaspoon salt
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/8 teaspoon ground cloves
1/4 teaspoon nutmeg
1/2 cup shredded carrots

6 tablespoons cold butter

1 cup pumpkin puree
1 teaspoon vanilla
1/4 cup vanilla or plain yogurt (fat reduced or regular but not fat free)
1 large egg

2 tablespoons butter, melted
turbinado sugar

Directions

Preheat the oven to 425 degrees. Grease a large baking sheet or cover it with parchment paper.

1. In a large bowl, stir together the flour, brown sugar, salt, baking powder, baking soda, cinnamon, cloves, and nutmeg. Stir in the grated carrots.
2. Use a pastry knife to cut the butter into the dry ingredients and continue cutting until the mixture is coarse and uniform.

3. In another bowl, stir together the pumpkin, vanilla extract, yogurt, and egg. Form a well in the dry ingredients and pour in the liquid mixture. Stir to combine then remove to a floured counter and knead until uniform. (Do not over-knead. Too much kneading will develop the gluten in the flour and make the scones tough.)
4. Divide the dough into two pieces and press each into 3/4 inch thick circles. Cut each circle into wedges or use a biscuit cutter to cut them into circles. Place the scones on the prepared baking sheet. Melt the 2 tablespoons of butter and brush on the scone wedges. Sprinkle them with the turbinado sugar to cover.
5. Let bake for 12 to 14 minutes or until the tops are lightly browned. Remove to a rack to cool.

Old-Fashioned Pumpkin Bread

No collection of pumpkin recipes would be complete without a good pumpkin bread recipe. This recipe makes a dark, moist loaf flavored with pumpkin, spices, brown sugar, and molasses. We served it spread with whipped cream cheese with red currant jelly and it was delicious.

Like most quick breads, this improves in flavor after being refrigerated overnight.



Ingredients

4 large eggs
3/4 cup vegetable oil
1/2 cup buttermilk
1 cup canned pumpkin
1 cup molasses
1 cup brown sugar

2 cups whole wheat flour
1 cup all-purpose flour
1 1/2 teaspoons salt
2 teaspoons baking soda
2 teaspoons [cinnamon](#)
1 teaspoon nutmeg
1/2 teaspoon ground cloves

3/4 cup [chopped walnuts](#), optional

Directions

Preheat the oven to 350 degrees.

1. Stir the eggs, oil, buttermilk, canned pumpkin, molasses, and brown sugar together in a bowl.
2. In another bowl, mix the flours, salt, baking soda, and spices together.
3. Add the dry ingredients to the wet and stir until combined. Add the optional walnuts.
4. Scrape the batter into two medium (about 8 1/2 by 4 1/2 inches) baking pans that have greased and floured.
5. Bake for about 50 minutes or until the bread tests done with a toothpick. Let cool in the pan for three or four minutes and then remove the loaves to cool on a wire rack. Once the bread is cooled, wrap completely and refrigerate.

Chocolate Chip Pumpkin Muffins

Hanna in Production told us that her favorite cookies were moist Chocolate Chip Pumpkin Cookies. We made them. They are good. (Click here for the recipe for [Chocolate Chip Pumpkin Cookies](#).)

Why not chocolate chip pumpkin muffins? These are really good. (We usually send goodies from the test kitchen home with employees. Allison in Production said that her husband went nuts over these muffins.)



Pumpkin makes baked goods very moist and scrumptious. And of course, chocolate makes everything better. This medium-sweet muffin is great for brunch or as an after school treat. Because it has pumpkin and part whole wheat flour, it is better for the kids (of all ages) than most.

Ingredients

1 1/3 cups all-purpose flour
3/4 cup whole wheat flour
1/2 teaspoon salt
1 tablespoon baking powder
1 teaspoon cinnamon
1/4 teaspoon cloves
1/2 teaspoon nutmeg
3 large eggs
1 cup canned pumpkin
1/2 cup vegetable oil
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup brown sugar

3/4 cup chocolate chips
[turbinado sugar](#) for topping

Directions

Preheat the oven to 425 degrees. Grease 1 regular-sized 12-muffin tin.

1. In a large bowl, stir together the flour, salt, baking powder, cinnamon, cloves, and nutmeg.
2. In another bowl, stir together the eggs, pumpkin, vegetable oil, extract, and brown sugar until smooth. Form a well in the dry ingredients and pour in the liquid mixture. Stir to combine. (Do not over-stir. Some lumps are acceptable.) Fold in the chocolate chips.
4. Spoon the batter into muffin tin. Sprinkle the turbinado sugar over the muffins. Quickly place the muffins in the oven and reduce the heat to 375 degrees. Let bake for 12 to 15 minutes or until the tops are lightly browned and a toothpick inserted in the center comes out clean. Let cool for a few minutes and then remove the muffins from the pan to a rack to cool.

Baker's note: Baking times will vary depending on how well your oven holds the heat. The high creates a burst of steam in the batter that helps the muffins rise with well-domed tops.

Good Earth Pumpkin and Apricot Muffins

Okay, we know that apricots aren't for everyone but these are darned good. If you really don't want to try apricots, use raisins or chopped dates instead.

The pumpkin, apricots, and spices in this muffin create a rich, ruddy-orange color and warm, earthy flavors. It's an unusual muffin with comforting, wholesome goodness. Give it a try; we think you will enjoy it.

These are very good muffins. If you don't like apricots, try raisins, dates, or even dried cranberries—any dried fruit will do. (We have very good Baker's Dried Fruit available on our site) The turbinado sugar on top gives the muffin tops crunch.

This is a medium sweet muffin.

Ingredients

1 1/4 cups all-purpose flour
3/4 cup whole wheat flour
1/2 teaspoon salt



1 tablespoon baking powder
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon allspice
3 large eggs
1 cup canned pumpkin
1/2 cup vegetable oil
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup brown sugar
3/4 cup [dried apricots](#), 1/4-inch diced
1/2 cup walnuts
[turbinado sugar](#) for topping

Directions

Preheat the oven to 425 degrees. Grease 1 regular-sized 12-muffin tin.

1. In a large bowl, stir together the flours, salt, baking powder, and spices.
2. In another bowl, stir together the eggs, pumpkin, vegetable oil, milk, vanilla extract, and brown sugar. Form a well in the dry ingredients and pour in the liquid mixture. Add the chopped apricots and walnuts. Stir to combine. (Do not over-stir. Some lumps are acceptable.)
3. Spoon the batter into the muffin cups. Sprinkle the tops with turbinado sugar.
4. Quickly place the muffins in the oven and reduce the heat to 375 degrees. Let bake for 12 to 15 minutes or until the tops are lightly browned and a toothpick inserted in the center comes out clean. Remove to a rack to cool. After five minutes, remove the muffins from the tins and serve.

Pumpkin Snacking Cake

Pumpkin adds a warm, mellow taste to baked goods and makes them especially moist and luscious. This cake is lightly spiced to allow the flavor of the pumpkin through. It has a secret ingredient that gives it an interesting undertone—a touch of maple flavoring.

We've baked this cake a lot. Every time we have served it, folks have liked it. It's moist without being heavy and sweet enough that it doesn't need frosting. And without frosting, this makes a great busy day cake. If your kids don't mind the nuts, they'll like this cake.



Ingredients

3 1/2 cups cake or pastry flour
4 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon [cinnamon](#)
1/4 teaspoon allspice

1/2 cup shortening
1 cup granulated sugar
1 cup brown sugar
3 large eggs
1 teaspoon maple flavoring
1 cup canned pumpkin

1/2 cup milk
1 cup [walnut pieces](#)

Directions

Preheat the oven to 325 degrees. If you are using a dark pan, preheat to 300 degrees.

1. Mix the flour, baking powder, baking soda, salt, cinnamon, and allspice together in a medium bowl. Set aside.
2. Cream the shortening and sugars together. Add the eggs one at a time, beating after each. Beat the mixture until light and fluffy.
3. Add the maple and pumpkin and combine.
4. Alternately add the flour in three additions and the milk in two, starting with the flour. (Adding the flour and milk in stages will better balance the batter.) Add the nuts. Scrape the batter into a well-greased 8 1/2 x 13-inch pan.
5. Bake for 50 to 55 minutes or until the cake tests done. Cool on a wire rack. Serve warm or cold, plain or with whipped cream.

October Pumpkin Bread Recipe

Pumpkin makes a wonderful addition to bread, adding color, nutrition, and flavor. There are two ways to add pumpkin: grated or pureed. If you add grated pumpkin, you will have flecks of deep orange color and the bits of pumpkin tend to give the bread a chewier texture. The other way is to add pumpkin purée. The following recipe uses pumpkin purée.

This is wonderful bread. Be prepared to adjust the amount of flour that you use to accommodate different moisture contents of the pumpkin purée. If you like, you can substitute up to three cups of whole wheat flour for the white bread flour. (The picture is



of bread with whole wheat flour.) We like golden raisins in this bread but suit your own taste.

This bread is not sweet like a dessert bread. You can add more sugar if you like. You can also add one cup of chopped walnuts. And if your kids don't like raisins (like ours), you can leave them out. Incidentally, try this bread toasted with [Red Current Jelly](#). It is terrific!

Ingredients

5 1/2 to 6 1/2 cups white bread flour (you can substitute up to 3 cups whole wheat flour)
1/4 cup brown sugar
1 seven-gram packet of instant yeast
1 1/3 cup warm water, 110 degrees
1/2 tablespoon cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon ground ginger
1 cup puréed pumpkin or canned pumpkin
1/2 tablespoon salt
6 tablespoons melted butter
1 1/2 cups raisins, golden raisins, or currents

Directions

1. Place half the bread flour, sugar, and yeast in the bowl of your stand-type mixer. Add the warm water and beat with a dough hook until it is partially mixed. (The purpose of this mix is to hydrate the yeast.)
2. Add the rest of the flour, the spices, the pumpkin, the salt, and the butter. Knead with the dough hook at medium speed for four minutes. When the dough comes together, add the raisins and continue beating for the remainder of the four minutes or until the gluten is developed. You will likely need to adjust the moisture level either by adding flour or water. Place the dough in a greased bowl, turn once, and cover. Set the bowl in a warm place and allow it to double in size.
3. Grease two 9 x 5-inch loaf pans. Form two loaves, cover them, and let them rise until doubled and puffy.
4. Bake at 350 degrees for 25 minutes or until done. The internal temperature should be at 190 to 200 degrees. Remove the loaves from the pans and let the bread cool on a wire rack.

Baker's Note: *The pumpkin in this bread makes it very moist. Pumpkin has a very mild flavor and acts as background for the spices and this has a mild bread combination of spices. Add more spices if you like.*

Chocolate Chip Pumpkin Cookies

Once we made a batch of chocolate chip pumpkin muffins. As we usually do when we are though baking, we share the goodies with employees. Hanna swooned over them, "Chocolate chips and pumpkin are my favorite." Her mother used to make chocolate chip pumpkin cookies. So we went about to make our own. These are worthy of swooning.



Ingredients

1 15 ounce can prepared pumpkin
2 large eggs
3/4 cup vegetable oil
2 cups granulated sugar
2 teaspoons cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ginger
4 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
2 teaspoons baking soda
1 12 ounce package semi-sweet chocolate chips
1 cup chopped walnuts

Directions

Preheat the oven to 375 degrees.

1. Mix the pumpkin, eggs, oil, sugar and spices together until well blended.
2. In another bowl, mix the flour and leavenings together. Add the dry ingredients to the wet ingredients and mix.
3. Fold in the chocolate pieces and nuts.
4. Drop spoonfuls on well-greased baking sheets. Bake for eleven minutes or until the edges just begin to brown. Remove the cookies immediately and cool on wire racks.

Adapted from a recipe found at [Nancy's Kitchen](#).

Pumpkin Pineapple Cookies

This is a very nice cookie, cake-like and moist from the pumpkin and pineapple. It is lightly spiced with nuts and chunks of pineapple. And it is an easy-to-make drop cookie.



Ingredients

2-1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground ginger
1/4 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1 teaspoon ground cinnamon

1/2 cup butter
1 cup brown sugar
2/3 cup granulated sugar
2 large eggs
1 cup pumpkin
1 teaspoon vanilla extract

1 cup crushed pineapple, well drained
3/4 cup walnut pieces

Instructions

Preheat oven to 350 degrees. Grease two baking sheets well.

1. Mix the flour, baking powder, baking soda, salt, ginger, allspice, nutmeg, and cinnamon in a medium bowl. Set aside.
2. Cream the butter and sugars together. Add the eggs, one at a time, beating after each. Continue to beat until light and fluffy.
3. Add the pumpkin, vanilla, and about 1/3 of the flour mixture. Beat until combined. Add the pineapple and the rest of the flour and combine. Add the nuts.
4. Spoon mounded tablespoons onto the greased baking sheets, leaving room for spread. Bake for 13 minutes or until the edges just barely start to brown. Leave the cookies on the sheet for two minutes and then remove them to a wire rack to cool.

White Chocolate Chip Pumpkin Cookies

This is a takeoff of our previous recipe. We simply substituted white chocolate chips for the pineapple then added a little milk to get the right moisture content. This is another very nice, moist pumpkin cookie.

Ingredients

2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons cinnamon
1 teaspoon ground cardamom

1 cup butter
1/2 cup granulated sugar
1/2 cup brown sugar
1 large egg
2 teaspoons vanilla
1 cup pumpkin
2 cups white chocolate chips
2/3 cup coarsely chopped macadamia nuts, toasted

Directions

Preheat oven to 350 degrees. Grease two baking sheets well.

1. Mix the flour, baking soda, salt, cinnamon, and cardamom in a medium bowl. Set aside.
2. Cream the butter and sugars together. Beat in the egg and vanilla. Continue to beat until light and fluffy.
3. Add the pumpkin and about 1/3 of the flour mixture. Beat until combined. Add the rest of the flour and combine. Add the white chocolate chips and nuts.
4. Spoon mounded tablespoons onto the greased baking sheets, leaving room for spread. Bake for 11-13 minutes or until the edges just barely start to brown. Remove the cookies to a wire rack to cool.

Pumpkin Pie Squares

We love these pumpkin pie squares. Merri Ann has been making them forever. They taste like pumpkin pie but with caramelized nuts on top. Without a pie shell, these are easier and quicker than pumpkin pie—perfect for non-pie bakers or bakers in a hurry. Because you can make this in a big batch recipe, this is great for church suppers and family get-togethers.



This recipe is designed for a small, a medium or a large batch. Use an 8 x 8-inch baking pan for the small, an 8 1/2 x 13-inch pan for the medium, and a 10 x 15-inch pan for the large.

Ingredients

Crust				
Quick oats	1/4	1/2	2/3	cups
Brown sugar	1/4	1/2	2/3	cups
All-purpose flour	1/2	1	1 1/4	cups
Butter	1/4	1/2	2/3	cups
Filling				
Pumpkin	1	2	2 2/3	cups
Eggs	1	2	3	large
Evaporated milk	3/4	1 1/4	1 3/4	cups
Sugar	1/3	3/4	1	cups
All-purpose flour	1	2	3	teaspoons
Salt	1/4	1/2	1/2	teaspoons
Vanilla extract	1/2	1	1 1/2	teaspoons
Cinnamon	1/2	1 1/2	2	teaspoons
Ginger	1/4	1/2	3/4	teaspoons
Cloves	1/8	1/4	1/4	teaspoons
Topping				
Chopped nuts	1/4	1/2	2/3	cups
All-purpose flour	1	2	3	teaspoons
Brown Sugar	1/4	1/2	2/3	cups
Butter	2	3	4	tablespoons

Preheat the oven to 375 degrees.

1. For the crust, cut the butter into the sugar, oats, and flour until crumbly. Press the ingredients into an ungreased baking pan, across the bottom and up the sides. Bake the crust for 15 minutes.
2. For the topping, cut the butter into the nuts, flour, and brown sugar. Set aside.
3. For the filling, combine all ingredients in and whisk until smooth and all ingredients are evenly distributed. Pour into the baked crust.
4. Bake for twenty minutes and remove from the oven. Immediately, spoon the topping over the filling and bake for another 15 to 20 minutes or until a knife stuck in the center comes out almost clean. Cool on a wire rack. Garnish with whipped cream.

Pumpkin and Apple Crisp Recipe

This is a great dessert—kind of a cross between apple pie and pumpkin pie. It's perfect at harvest time and is great for Thanksgiving. It's an easy dessert and quick once the apples and pumpkin are peeled.



Ingredients

5 cups peeled and diced (1/2 to 3/4 inches) apples
4 cups peeled and diced (1/2 to 3/4 inches) pumpkin
2/3 cup maple syrup
2/3 cup rolled oats
2/3 cup all-purpose flour
1 cup brown sugar
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon cloves
1/2 teaspoon salt
6 tablespoons butter

Directions

Preheat the oven to 350 degrees

1. Grease a 9 x 13-inch pan. Spread the cubed apples and pumpkins in the pan. Pour the maple syrup over the cubes.

2. Mix the oats, flour, brown sugar, spices, and salt together in a medium bowl. Cut the butter into the flour mixture with a pastry knife until the mixture is the consistency of grain-like kernels. Spread the topping over the apple and pumpkin mixture.
3. Bake for 35 to 40 minutes or until the pumpkin is tender

Serve warm with ice cream or whipped cream.

Baker's Note: This is a large dessert. For a 9 x 9-inch pan, cut the ingredients in half.

Secret Autumn Pie

It looks like pumpkin pie and tastes like pumpkin pie.

Don't tell the kids that the secret ingredient is carrots. I know a carrot pie sounds strange—but a carrot cake doesn't. (Once you know about the carrots, you can taste them.)

Try this pie. It's great—nutritious, delicious, and economical.

You will need a deep-dish, nine-inch pie pan for this dessert.



Ingredients

3 large eggs
1/2 cup brown sugar
1/2 cup granulated sugar
1/2 teaspoon salt
2 cups cooked and pureed or mashed carrots
1 teaspoon vanilla extract
1 teaspoon ginger
1/2 tablespoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon ground mace
2 tablespoons flour
1 can (12 fluid ounces) evaporated milk

How to Fancy-up a Plain Pumpkin Pie

Want to fancy up your pumpkin pie? Try adding eggnog to your favorite recipe.

A good customer from California, LeAnn Hull, shared this idea with us. Simply substitute the thickest, richest eggnog that you can find for the milk or evaporated milk in your favorite pumpkin pie recipe for a richer, sweeter pie. It works.

Thanks for the suggestion, LeAnn!

A single crust for a deep-dish nine-inch pie.

Directions

Preheat the oven to 400 degrees.

1. In a large bowl, whisk the eggs until frothy.
2. Add the sugars and salt and stir till dissolved.
3. Add the rest of the ingredients and mix well.
4. Pour the filling into an unbaked pie shell.
5. Bake for 45 to 50 minutes or until a knife inserted in the center comes out clean.

Serve warm with ice cream or whipped cream.

Pumpkin Cheesecake in a Gingersnap Crust

Looking for something different for the holidays? This pumpkin cheesecake is absolutely phenomenal. It has a pumpkin cheesecake filling with a vanilla cheesecake top layer. The crust is made with gingersnaps which complement the spicy pumpkin filling perfectly. If you are not in love with gingersnaps, substitute vanilla wafers for the crumbs.



This scrumptious cheesecake is best made the night before so that it can thoroughly chill in the refrigerator. (Of course, that is one less thing you have to do on the day of the dinner.)

You will need a nine or ten-inch springform pan for this recipe. (The nine-inch size is perfect.) The cake pictured was baked and served in a nine-inch glass-base springform pan.

For the crust

1 1/2 cups crushed gingersnaps
1/2 cup finely chopped nuts
1/4 cup brown sugar
4 tablespoons butter, melted

For the filling

3 8-ounce packages of cream cheese
3 large eggs
3/4 cup granulated sugar

1/4 teaspoon salt
1 teaspoon vanilla

1 1/3 cup pumpkin puree
1/4 cup whipping cream or yogurt
1/2 teaspoon allspice
1/2 tablespoon cinnamon

Directions

Preheat the oven to 350 degrees.

1. Crush the gingersnaps. Mix the crumbs with the nuts, brown sugar, and melted butter in a nine or ten-inch springform pan. Press the mixture into a crust across the bottom of the pan and up the sides. Put the crust in the refrigerator to set up while you prepare the filling.
2. Mix the cream cheese, eggs, granulated sugar, salt, and vanilla together with your stand-type mixer using the whisk attachment. Beat until smooth and fluffy, six to eight minutes. Set about 1 1/2 cups of the mixture aside for the topping.
3. To the remaining filling, add the pumpkin, whipping cream or yogurt, and spices. Beat until well-mixed. Pour the filling into the prepared crust. Carefully spoon the set-aside topping over the top of the pumpkin-cheesecake filling.
4. Bake for 70 to 80 minutes or until the top starts to brown and the center of the cake is just barely jiggly.
5. Let the cake cool in the pan on a wire rack for ten minutes. Run a knife around the edge of the pan to loosen. Remove the ring and let the cheesecake cool completely. Refrigerate for several hours before serving.

Chocolate Swirled Pumpkin Cheesecake

Again we paired chocolate with pumpkin for a really nifty-looking, scrumptious desert. This makes a great holiday or seasonal dessert but since canned pumpkin is available anytime, you can indulge year around.

This is an easy cheesecake to make. The chocolate requires an extra step but otherwise, this is as easy as most other cheesecakes.



Ingredients

- 1 2/3 cups graham cracker crumbs
- 3 tablespoons granulated sugar
- 6 tablespoons butter, melted

- 3 8-ounce packages cream cheese
- 1/4 teaspoon salt
- 1 cup granulated sugar
- 1 16-ounce can pumpkin (about 1 3/4 cups)
- 4 large eggs
- 1/2 cup whipping cream
- 3 tablespoons cornstarch
- 1 teaspoon [cinnamon](#)
- 1 pinch nutmeg

- 1 cup [pure dark \(semisweet\) chocolate chips](#)

Directions

Preheat the oven to 325 degrees.

1. For the crust, combine graham cracker crumbs, sugar, and butter. Press onto bottom of a ten-inch springform pan.
2. For the cheesecake, in the bowl of your stand-type mixer, beat the cream cheese, salt, and granulated sugar together. Beat in the pumpkin, eggs, cream, cornstarch, cinnamon, and nutmeg.
3. Heat the chocolate chips until melted, either in the microwave or on the stovetop. Add one cup of the pumpkin batter and stir it into the melted chocolate.
4. Pour the pumpkin batter into the prepared crust. Spoon the chocolate batter on top. Use a straightedge spatula and vertically cut through the batters to create a chocolate swirl in the cheesecake.
5. Bake for 60 minutes or until the cheesecake tests done. Cool completely and then chill in the refrigerator before serving.

Tips for Using Springform Pans

- Don't let them leak. If your batter is especially thin or there is a great deal of sugar in your recipe, your pan may leak through the seam along the base of the pan. (Only once have we had a minor leak with one of our pans—and we've used them with lots of the recipes.) To protect against a leak, wrap the base of the pan with aluminum foil. Please note that with aluminum foil deflecting the heat, it may take just a little longer to bake.
- Tinned, aluminum, or stainless springform pans may taint your cake with a metallic taste if it is stored on the pan base. It is okay to store the cake on a glass base or enameled base.
- If you are baking in a tinned, aluminum, or stainless pan or would like to remove the cake from the base, cut a sheet of parchment paper and fit it to the base.
- If you would like to give your cake away, line the pan as above.
- Let the cake sit in the pan for about five minutes before removing the ring. In a good nonstick springform pan or with a well-greased pan, the ring should fall away without needing to free it with a knife or spatula. To protect a nonstick finish, avoid using a metal edge against the finish.
- If you do need to free the cake from the ring, use a cake or frosting spatula without a sharp edge.
- Wash your pans with warm, soapy water and a soft cloth. While most pans are dishwasher safe, they take up a lot of room and in our experience, tend not to come clean.
- Most springform pans are made of lighter gauge metal. Store them carefully where they will not get knocked around and possibly bent.