



Perfect Pumpkin



Recipes

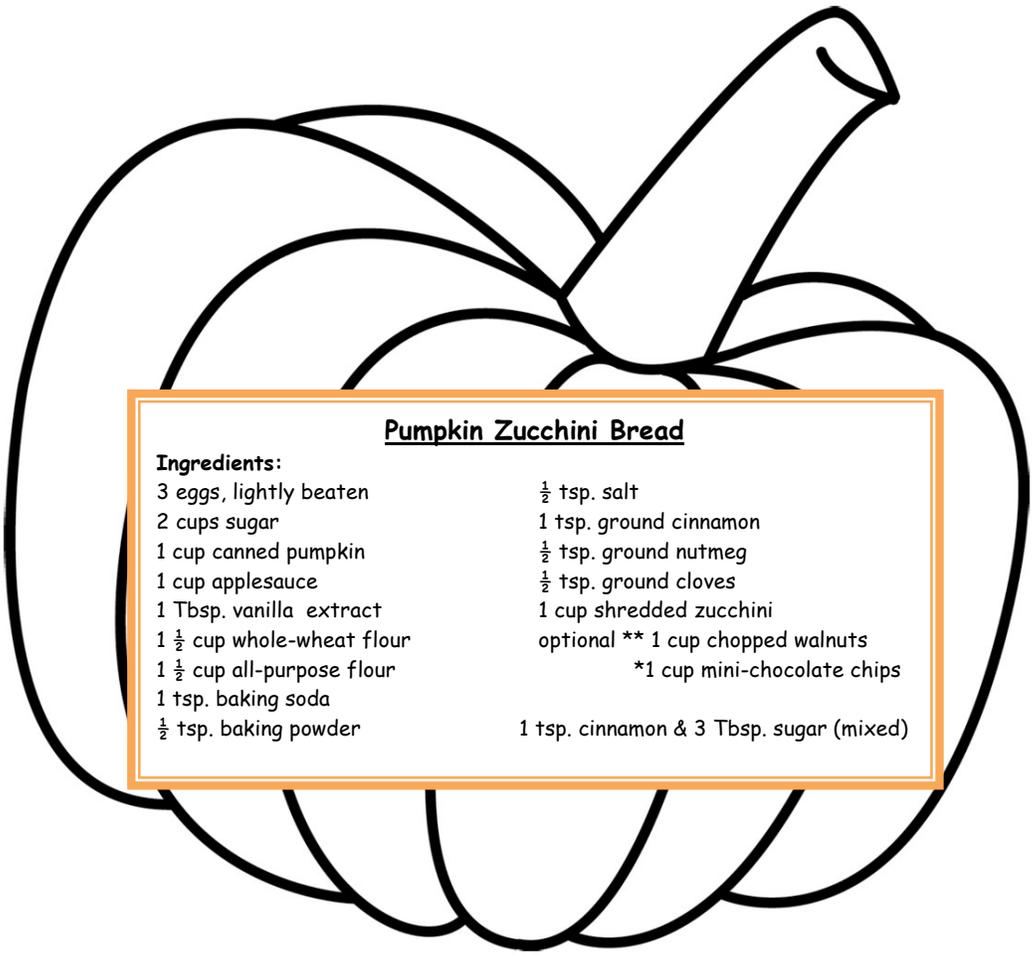
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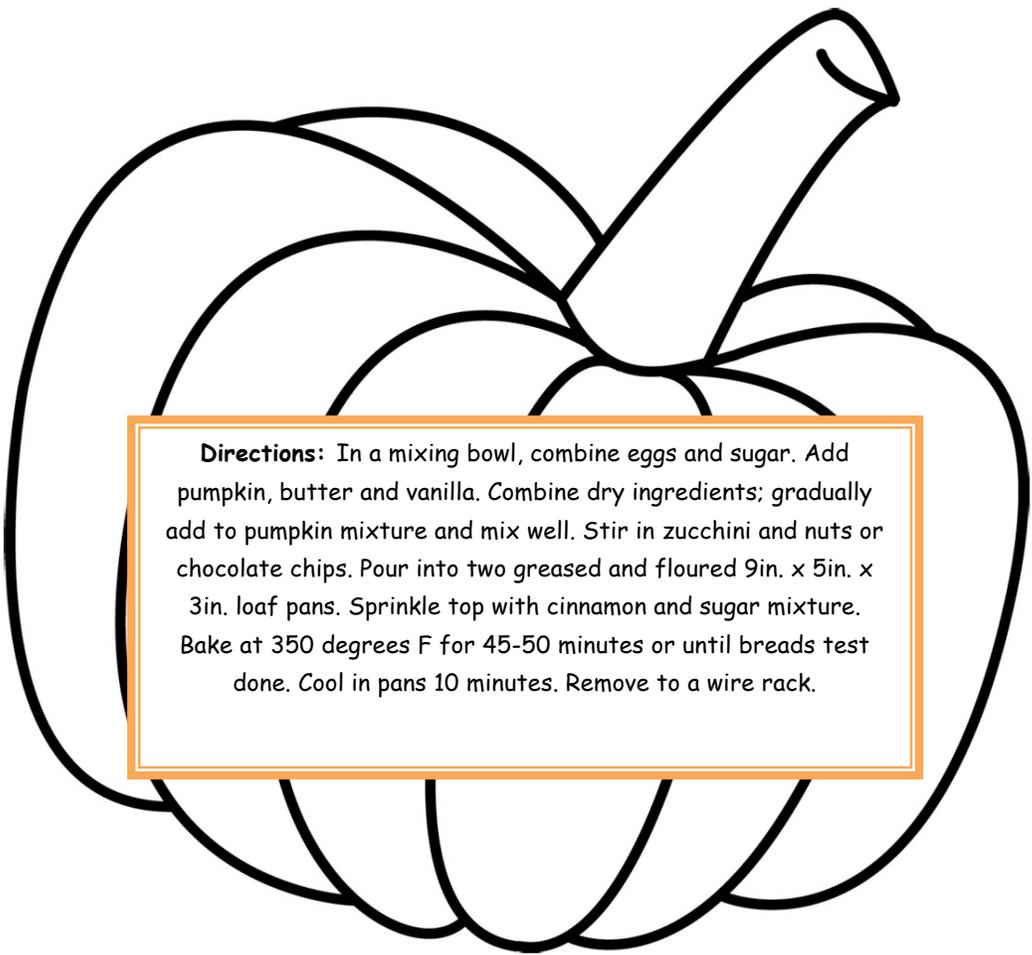
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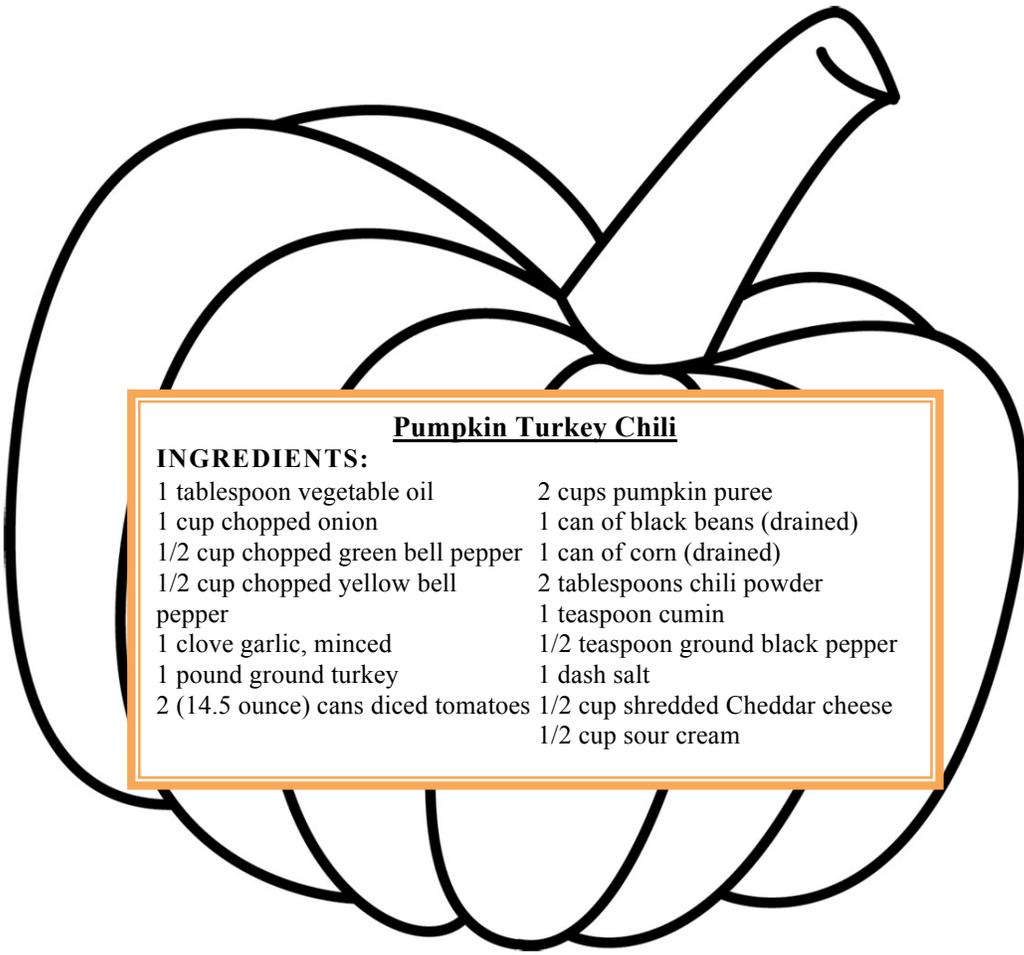
Pumpkin Zucchini Bread

Ingredients:

3 eggs, lightly beaten	$\frac{1}{2}$ tsp. salt
2 cups sugar	1 tsp. ground cinnamon
1 cup canned pumpkin	$\frac{1}{2}$ tsp. ground nutmeg
1 cup applesauce	$\frac{1}{2}$ tsp. ground cloves
1 Tbsp. vanilla extract	1 cup shredded zucchini
1 $\frac{1}{2}$ cup whole-wheat flour	optional ** 1 cup chopped walnuts
1 $\frac{1}{2}$ cup all-purpose flour	*1 cup mini-chocolate chips
1 tsp. baking soda	
$\frac{1}{2}$ tsp. baking powder	1 tsp. cinnamon & 3 Tbsp. sugar (mixed)



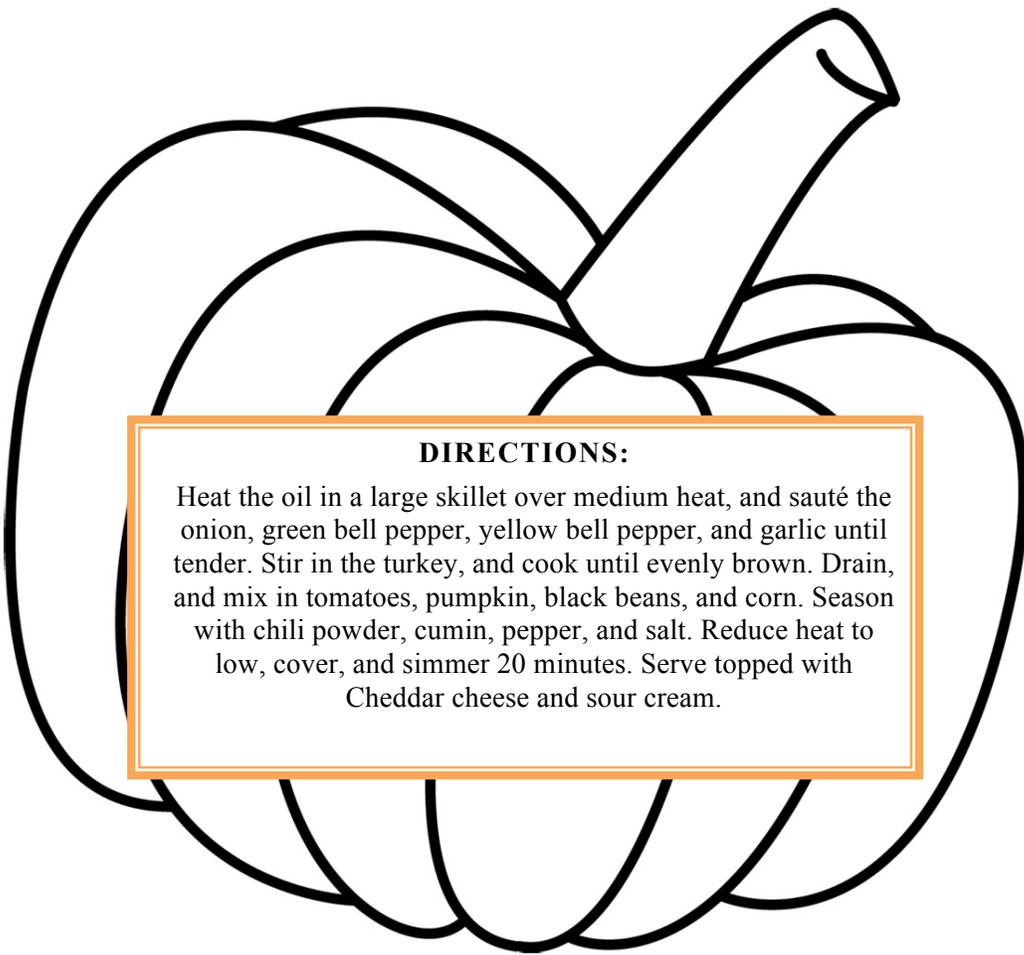
Directions: In a mixing bowl, combine eggs and sugar. Add pumpkin, butter and vanilla. Combine dry ingredients; gradually add to pumpkin mixture and mix well. Stir in zucchini and nuts or chocolate chips. Pour into two greased and floured 9in. x 5in. x 3in. loaf pans. Sprinkle top with cinnamon and sugar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



Pumpkin Turkey Chili

INGREDIENTS:

- | | |
|------------------------------------|----------------------------------|
| 1 tablespoon vegetable oil | 2 cups pumpkin puree |
| 1 cup chopped onion | 1 can of black beans (drained) |
| 1/2 cup chopped green bell pepper | 1 can of corn (drained) |
| 1/2 cup chopped yellow bell pepper | 2 tablespoons chili powder |
| 1 clove garlic, minced | 1 teaspoon cumin |
| 1 pound ground turkey | 1/2 teaspoon ground black pepper |
| 2 (14.5 ounce) cans diced tomatoes | 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 sauté 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, pumpkin, black beans, and corn. Season with chili powder, cumin, pepper, and salt. Reduce heat to low, cover, and simmer 20 minutes. Serve topped with Cheddar cheese and sour cream.

Kate's Favorite-- Pumpkin Pancakes

1 $\frac{1}{4}$ cup of flour	1 egg
2 Tbsp. sugar	6 Tbsp. pumpkin puree
2 tsp. baking powder	2 Tbsp. melted butter
$\frac{1}{2}$ tsp. cinnamon	1 cup milk
$\frac{1}{2}$ tsp. ground ginger	*A sprinkle of chocolate chips
$\frac{1}{2}$ tsp. salt	
1/8 tsp. nutmeg	
Pinch of ground cloves	



Directions:

Whisk together all the dry ingredients (flour—cloves) in a bowl. In a separate bowl mix egg, pumpkin, butter, and milk; fold in dry ingredients. Heat a buttered skillet over medium heat; pour in $\frac{1}{4}$ cup batter for each pancake. Sprinkle a few chocolate chips on each pancake if desired. Serve with butter, syrup, powdered sugar, or whipped cream! (I like it all!)

Pumpkin Muffins

Ingredients:

1 1/8 cup of flour	1/2 cup pumpkin
1 tsp. baking powder	6 Tbsp. sugar
1/4 tsp. baking soda	1/4 cup milk
1/2 tsp. cinnamon	1 egg
1/4 tsp. nutmeg	2 tbsp. applesauce
1/4 tsp. allspice	
1/4 tsp. salt	



Directions:

Sift together the dry ingredients (flour-salt) and set aside. Combine the wet ingredients in a separate bowl. Mix wet and dry ingredients and beat until smooth. Line muffin tins with liners and bake at 400 degrees for 20 minutes.

**I sprinkle sugar, cinnamon, and chopped walnuts or pecans on top to spice them up!

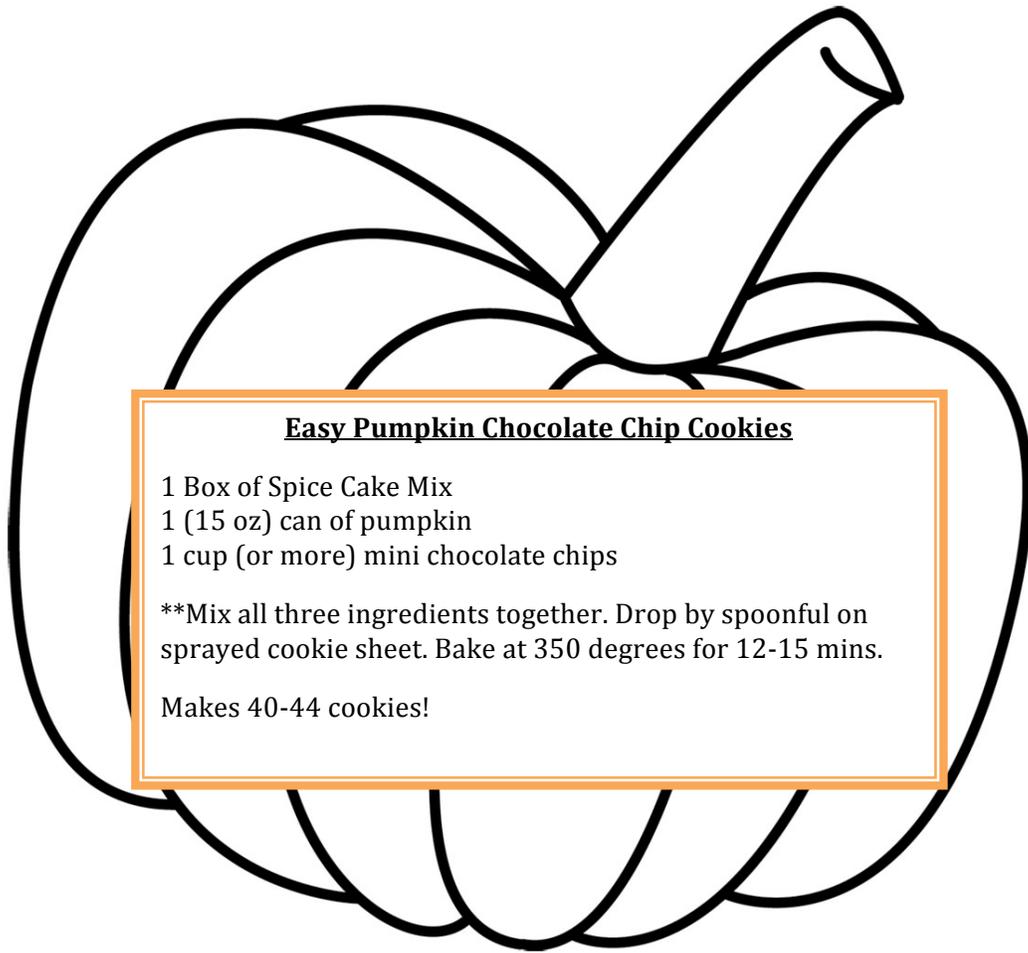
Mom's Pumpkin Cake

3 eggs
¾ cup sugar
1 cup milk
½ tsp. salt
3 tsp. pumpkin spice
½ cup chopped nuts
1 LG. can pumpkin
1 Pkg. of white cake mix
½ cup of butter (melted)



Directions:

Beat eggs. Continue beating, add sugar. Stir in milk, salt, pumpkin spice and pumpkin. Pour into 9x13 pan. Sprinkle with ¾ pkg. of cake mix. Drizzle with butter. Sprinkle with nuts. Bake 55-60 mins. at 350 degrees. Serve with whipped cream.

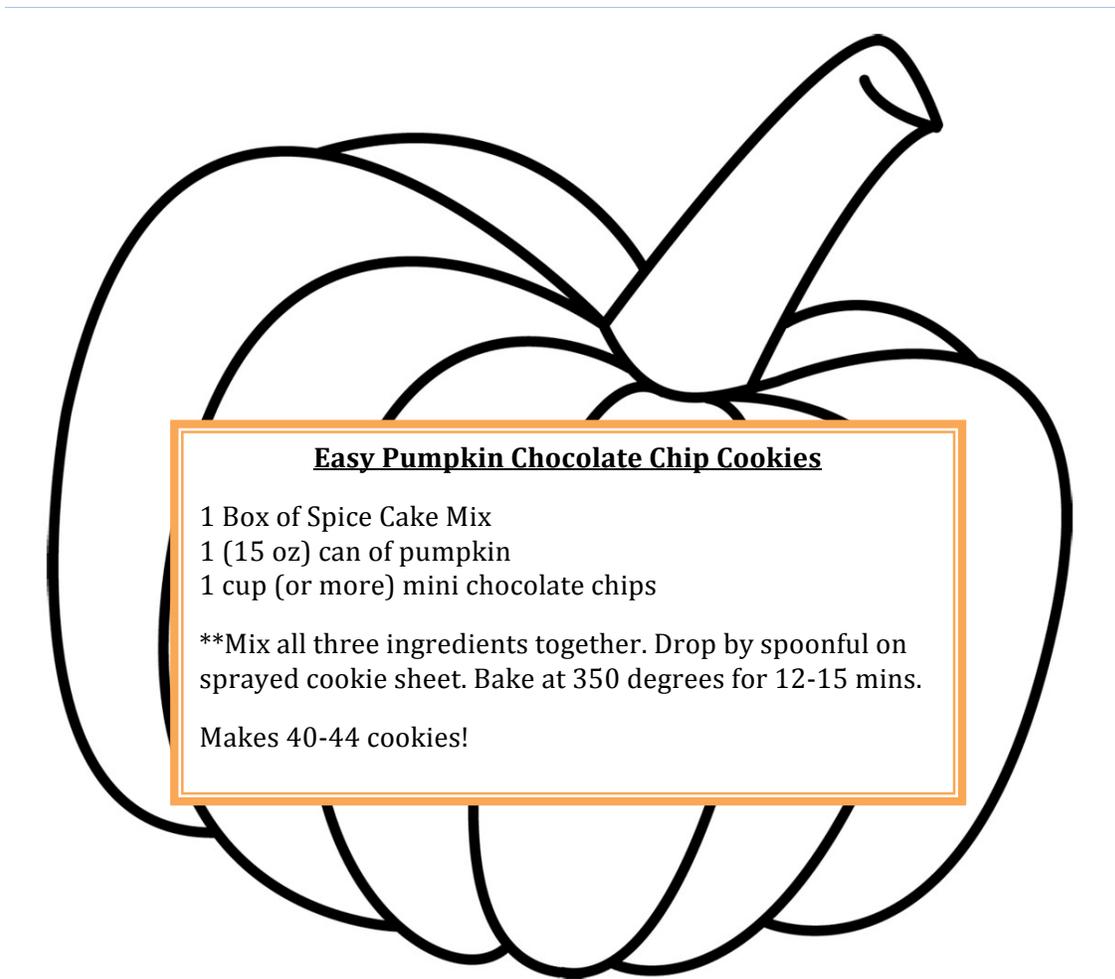


Easy Pumpkin Chocolate Chip Cookies

1 Box of Spice Cake Mix
1 (15 oz) can of pumpkin
1 cup (or more) mini chocolate chips

**Mix all three ingredients together. Drop by spoonful on sprayed cookie sheet. Bake at 350 degrees for 12-15 mins.

Makes 40-44 cookies!

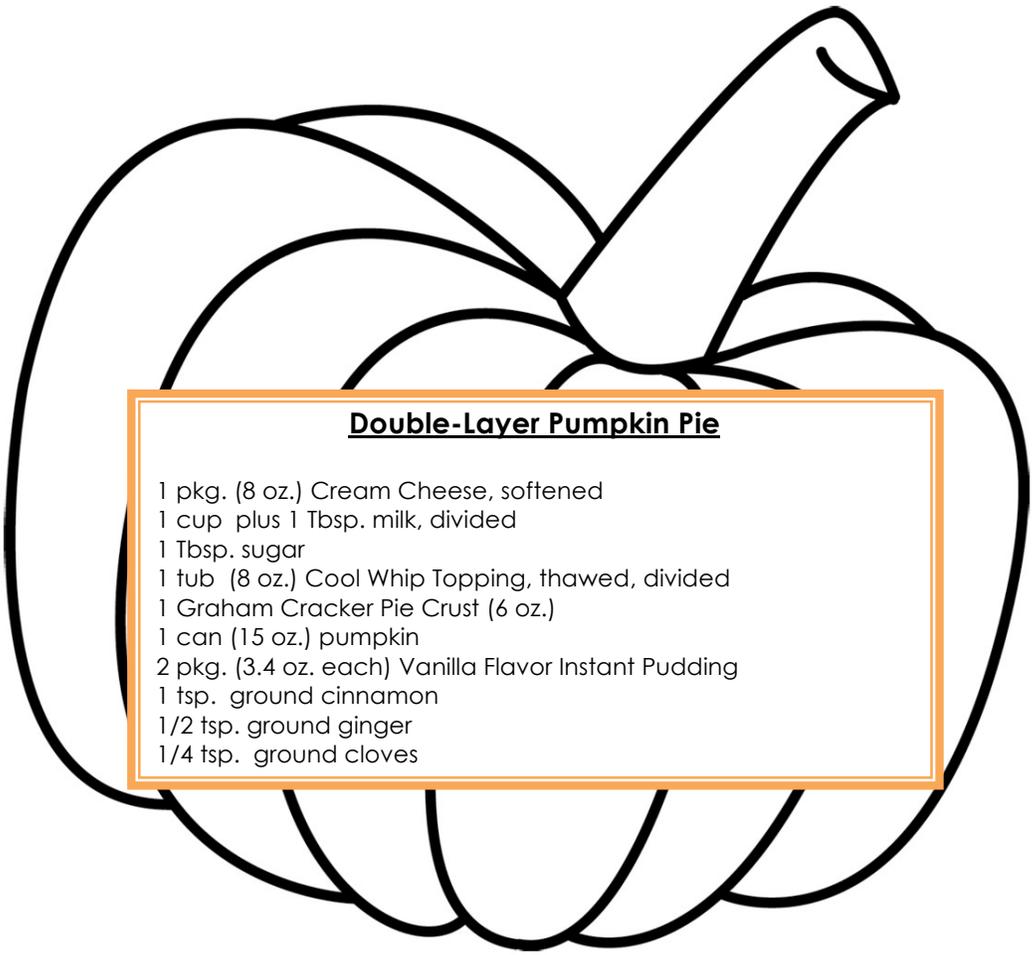


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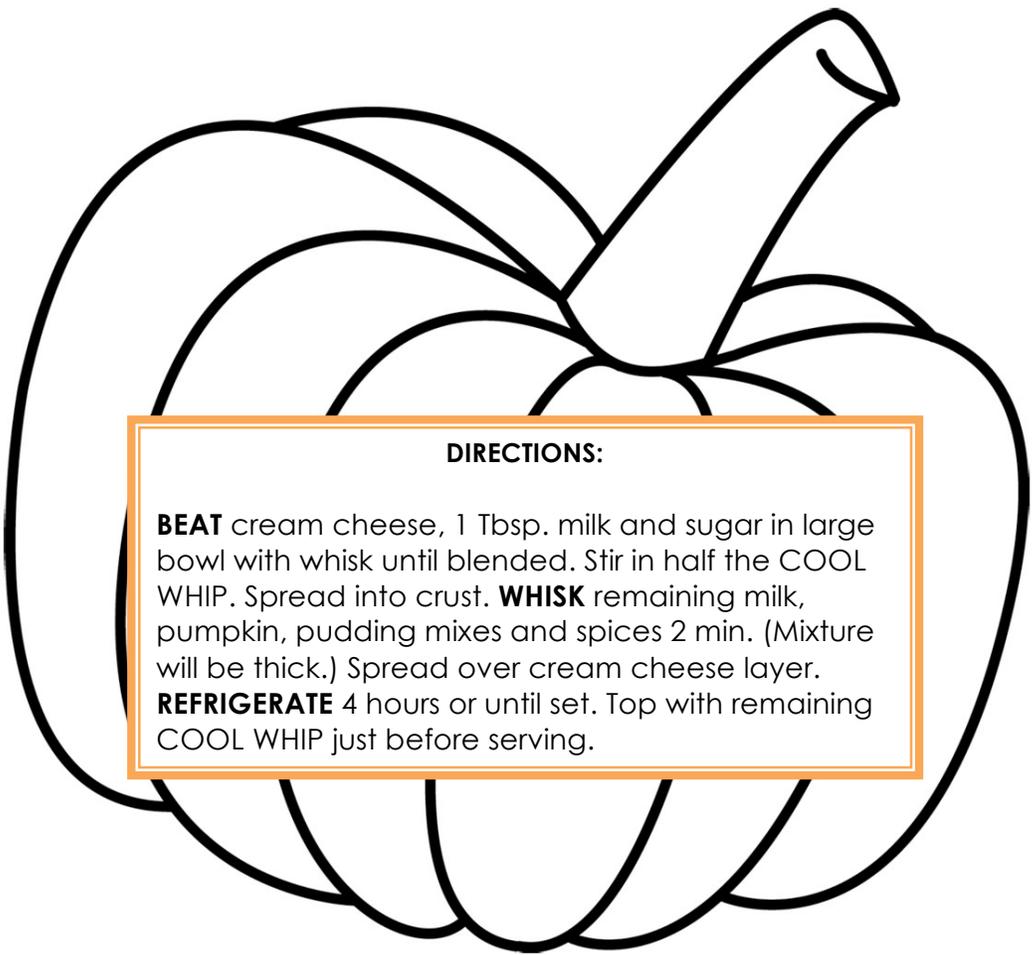
**Mix all three ingredients together. Drop by spoonful on sprayed cookie sheet. Bake at 350 degrees for 12-15 mins.

Makes 40-44 cookies!



Double-Layer Pumpkin Pie

1 pkg. (8 oz.) Cream Cheese, softened
1 cup plus 1 Tbsp. milk, divided
1 Tbsp. sugar
1 tub (8 oz.) Cool Whip Topping, thawed, divided
1 Graham Cracker Pie Crust (6 oz.)
1 can (15 oz.) pumpkin
2 pkg. (3.4 oz. each) Vanilla Flavor Instant Pudding
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves



DIRECTIONS:

BEAT cream cheese, 1 Tbsp. milk and sugar in large bowl with whisk until blended. Stir in half the COOL WHIP. Spread into crust. **WHISK** remaining milk, pumpkin, pudding mixes and spices 2 min. (Mixture will be thick.) Spread over cream cheese layer. **REFRIGERATE** 4 hours or until set. Top with remaining COOL WHIP just before serving.