

The 5th Annual
**SOMETHIN'
PUMPKIN**



COOKING CONTEST & FESTIVAL

Recipe Collection

Somethin' Pumpkin is an annual tradition of fall favorites - food, family, and fun. Originally designed by NC Cooperative Extension to connect families to local agriculture and local community resources, the event continues to grow each year. With friendly competition in our pumpkin decorating contest and cooking contest, participants who wow the judges the most take home the prizes!

**SPECIAL THANKS TO OUR VOLUNTEERS,
PARTNERS & SPONSORS THAT MAKE THIS
EVENT A GREAT SUCCESS:**



**Thanks to all participants for being a part of the
5th Annual Somethin' Pumpkin Cooking Contest &
Festival. You make this a fun, family-centered event
for our community!**

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MAIN DISH ENTRIES

Aunt Debbie's Pumpkin Tomato Meatballs

Submitted by Linda E. Carpenter of Kings Mountain, NC

Ingredients

12-oz. ground turkey
12-oz. ground pork sausage
1 tsp. garlic, minced
2 tsp. basil, chopped finely
2 tsp. sage, chopped finely
¾ c. flour
1 egg
2 tbsp. olive oil
2 cloves garlic, minced
½ large onion, chopped
1 (15-oz.) can pumpkin puree
1 (28-oz.) can whole tomatoes
¼ c. red wine vinegar
1 tbsp. tomato paste
1 tsp. salt
½ c. fresh basil, chopped

Directions

1. Preheat oven to 375°F.
2. Combine meat with garlic, sage, and flour. Mix until all ingredients are incorporated. Whisk egg, add to meat mixture. Roll into 1-2 inch balls and place on large roasting pan. Bake for about 22 - 25 minutes, or until meatballs are cooked through. Set aside to cool.
3. Make the sauce: Heat large skillet to medium high heat. Coat pan with olive oil and onion. After a few minutes, add garlic. Cool for an additional 2-3 minutes until fragrant. Add canned tomatoes and pumpkin. Mix well and reduce heat to medium low once sauce begins to bubble. Slowly add in vinegar and salt. Simmer for at least 15-20 minutes. Add cooked and cooled meatballs. Continue to cook sauce with meatballs for an additional 15 minutes. Top with fresh basil to serve over noodles.

Creamy Pumpkin Risotto

Submitted by Megan Bowen of Bessemer City, NC

Ingredients

- 1/2 medium butternut squash or pie pumpkin (or 1 cup pumpkin puree)
- 1 tbsp. olive oil
- 1/3 c. diced onion
- 1 c. Arborio rice (brown rice can work, but texture and cooking time will differ)
- 1/4 c. dry white wine
- 3-1/2 c. vegetable broth
- 1/4 c. Parmesan--such as vegan Parma, OR nutritional yeast
- salt, to taste

Directions

For the pumpkin/squash:

1. Preheat oven to 450°F.
2. Slice the squash or pumpkin in half, place on a baking sheet, and bake 40 minutes or until the flesh is soft and tender.
3. Scoop the flesh into a bowl—removing and discarding the seeds—and mash with a fork. (If you'd prefer a little texture, you can peel and dice 1/4 of the squash/pumpkin instead of mashing it.)
4. (Note: The risotto can be prepared while you're waiting for the pumpkin to bake.)

For the risotto:

1. Heat the oil over medium heat in a shallow saucepan or skillet.
2. Add the onion and cook until it begins to brown.
3. Add all of the rice, and stir for about a minute.
4. Add the wine, and continue cooking over medium heat (stirring often) until the rice absorbs the wine and the pan is mostly dry.
5. Pour in 1 cup of the vegetable broth, and cook until the rice has absorbed the broth, stirring often. Repeat with another cup of stock until the liquid is absorbed. Continue this way until the rice is fluffy and creamy—sometimes not all of the stock will be used before the rice looks creamy, so don't worry if you haven't used it all.
6. Lower to a simmer, stir in the squash or pumpkin, then stir in the nutritional yeast. Add salt to taste.
7. Traditional recipes suggest letting risotto sit for 5-10 minutes before serving.

Fall Harvest Pizza

Submitted by Jamie Smith of Lincolnton, NC



Ingredients

1 lb. homemade or store-bought pizza dough, divided into two 8-ounce balls
1 small kabocha squash or sugar pumpkin, quartered, seeds discarded
5 tbsp. extra-virgin olive oil, divided
kosher salt and freshly ground black pepper
2 tbsp. honey
1 pinch ground cinnamon
1 pinch grated nutmeg
2 tbsp. unsalted butter
2 crisp baking apples such as Golden Delicious, cut into ½-inch dice
2 tbsp. minced fresh sage leaves, plus ¼ cup roughly torn leaves, divided
flour for dusting
8-oz. fresh mozzarella cheese pearls
8-oz. shredded mozzarella
4-oz. parmesan cheese
2 scallions, white and pale-green parts only, thinly sliced, divided
1 red onion, thinly sliced
½ lb. fresh pork sausage

Directions

1. Place each ball of pizza dough in a lightly oiled bowl and cover tightly with plastic wrap. Set aside.
2. Adjust oven rack to center position and preheat oven to 325°F. Toss three pumpkin quarters with one tablespoon olive oil and coat thoroughly with hands. Season with salt and pepper. Place in a cast iron skillet or on a foil-lined rimmed baking sheet and roast until a knife meets no resistance when poked into the flesh around the stem, about 45 minutes. Remove from oven and set aside until cool enough to handle.
3. Scrape pumpkin flesh out into a large bowl. Add honey, cinnamon, nutmeg, and 2 tablespoons olive oil. Mash with a whisk until a rough puree is formed. Season to taste with salt and pepper.
4. While pumpkins are roasting, cut remaining pumpkin quarter into ½-inch dice. Melt butter in a large skillet over high heat, swirling until foaming subsides. Add diced pumpkin, apple and red onion and cook, tossing and stirring frequently until tender and browned on most sides, about 10 minutes. Season to taste with salt and pepper; stir in minced sage. Transfer to a bowl and set aside. Brown and drain sausage.

5. When toppings are ready, adjust oven rack to top position under broiler and place a baking steel or pizza stone on top. Preheat oven to maximum heat setting. Allow to preheat for 30 minutes.
6. Transfer one ball of pizza dough to a bowl of flour and turn to coat. Transfer to a lightly floured wooden pizza peel and stretch or roll into a thin circle. Top with half of the mozzarella applied in dollops, and a light sprinkling of parmesan. Add mashed pumpkin in rough dollops around the cheese. Add remaining mozzarella. Add half of sauteed pumpkin, apple and onion mix. Sprinkle with torn sage leaves and half the scallion whites and half the sausage. Drizzle with one tablespoon olive oil and season with salt. Turn broiler onto high and launch pizza onto baking steel. Bake, rotating occasionally, until puffy and charred around the edges, about 4 minutes. Remove from oven, sprinkle with half the pale-green scallions, and serve. Repeat with remaining dough and toppings. Makes 2 pizzas.

Potumkin Salad

Submitted by L. Fabulous Moore of Gastonia, NC

Ingredients

15 oz. can of Pumpkin Puree (can use 12 to 15 oz)	6 med. white potatoes
1 medium to small sweet potato	3 tbsp. white vinegar
1 c. green peppers, diced	1 c. onions, diced
5 hard-boiled eggs, peeled	2 tbsp. sweet relish
2-½ c. Miracle Whip or mayonnaise	1 tbsp. yellow mustard
1-½ tsp. celery seed	1-½ tsp. garlic powder
dash of Accent	kosher salt and freshly
ground black pepper	paprika for garnish
dried cranberries & candied pecans for garnish	

Directions

1. Cut sweet potatoes and white potatoes into ¼” to ½” cubes. (Put white potatoes in freezer until time to add to boiling water - Step #3)
2. Bring sweet potatoes to a boil in large pot of cold water that's been liberally salted. Put eggs in water with sweet potatoes. Reduce the heat to medium high or a lightly rolling boil and cook for 7 to 10 minutes.
3. Add white potatoes to boiling water, and continue to boil for an additional 5 minutes.
4. While the potatoes are still cooking; chop green peppers and onions,
5. Transfer the warm potatoes to a large mixing bowl and sprinkle with the white vinegar and stir. Allow the potatoes to cool, about 15 minutes.
6. Peel eggs. Chop four of the hard boiled eggs and add to the potato mixture, and slice one egg for topping.
7. Add canned pumpkin puree.
8. Add the onions, green peppers, and relish
9. Add the Miracle Whip or mayonnaise, yellow mustard, and dry ingredients (salt, black pepper, accent, celery seed & garlic powder). Mix well into the potato mixture and season with more salt and pepper if needed. Slice the last egg into thin slices and place the slices on top of the salad.
10. Liberally cover the top of salad with dried cranberries, blueberries and candied pecans. Sprinkle with paprika if desired.
11. Chill for at least 1 hour or overnight before serving.

Pumpkin Bean Soup

Submitted by Linda McDuffie of Belmont, NC

“Although I’ve enjoyed cream-based pumpkin soups before, I like this recipe because it isn’t cream-based, but still rich and hearty in a healthier way. I also like the heat and the slightly more complex flavors.” - Linda McDuffie

Ingredients

3 cans (15-¹/₂ oz. each) white beans (about 4-¹/₂ c.), rinsed and drained
1 c. drained canned or crushed tomatoes
1-³/₄ c. chopped onion
5 garlic cloves minced
1 tbsp. plus 2 tsp. ground cumin
1 tsp. cayenne pepper
1 tsp. salt
¹/₂ tsp. freshly ground black pepper
¹/₂ stick (¹/₄ cup) unsalted butter
4 c. beef broth
1 can (16-oz.) pumpkin puree (about 1-¹/₂ c.)
Garnish: sour cream, fresh cilantro and coarsely chopped lightly toasted pumpkin seeds.

Directions

1. In a food processor coarsely puree beans and tomatoes.
2. In a 6-quart heavy kettle cook onion, garlic, cumin, salt, cayenne and pepper in butter over moderate heat, stirring, until onion is softened and beginning to brown.
3. Stir in bean puree. Stir in broth and pumpkin until combined and simmer, uncovered, stirring occasionally, 25 minutes, or until thickened.
4. Season with salt and pepper.
5. Garnish with sour cream, cilantro and toasted pumpkin seeds.

Pumpkin Chili

Submitted by Janet Bowen of Bessemer City, NC

Ingredients

1 tbsp. vegetable oil
1 c. onion, chopped
½ c. green bell pepper, chopped
½ c. yellow bell pepper, chopped
1 garlic clove, minced
1-lb. ground beef or turkey
1 (14.5-oz.) can diced tomatoes
2 c. pumpkin puree
1-½ tbsp. chili powder
½ tsp. ground black pepper
dash salt
½ c. shredded cheddar cheese
½ c. sour cream

Directions

1. Heat vegetable oil in a large skillet over medium heat. Add onion, green pepper, yellow pepper, and garlic. Saute until vegetables are tender.
2. Stir in ground beef or turkey and cook until evenly browned. Drain and mix in tomatoes and pumpkin puree.
3. Season with chili powder, salt, and pepper. Reduce heat to low, cover and simmer for 20 minutes. When ready to serve top each bowl with cheddar cheese and sour cream. Makes 6 servings.

Pumpkin and Sage Stuffed Shells

Submitted by Chad Lenox of Mt. Holly, NC

"This dish is quick, flavorful, and a healthy meal that even our kids like." - Chad Lenox

Ingredients

20 jumbo pasta shells

For the Filling:

1 (15-oz.) can pumpkin puree

1 large egg white

1 tsp. cinnamon

pinch salt and pepper

1 c. grated pecorino cheese

2 tsp. nutmeg

1 tbsp. fresh sage, minced

For the Marinara:

1 tbsp. olive oil

½ c. chicken broth

¾ c. pumpkin puree

2 tsp. fresh sage, minced

¼ tsp. nutmeg

¼ c. pecorino cheese (for topping at the end)

2 cloves garlic, minced

¾ c. crushed tomatoes

2 tbsp. pecorino cheese

½ tsp. basil

½ tsp. salt

Directions

1. Preheat oven to 350°F.
2. Cook pasta shells according to the package instructions, until al dente, and drain. Rinse with cold water and arrange on a baking sheet to cool until ready to stuff.
3. To make the filling, mix together pumpkin, pecorino cheese, egg white, nutmeg, cinnamon, sage, salt and pepper in a large bowl until all incorporated and set aside.
4. To make the marinara, drizzle olive oil in a large skillet and saute garlic until fragrant. Add chicken broth, crushed tomatoes, pumpkin, pecorino cheese, sage, basil, nutmeg, and salt mixing well until everything is combined. Bring to a boil then turn down heat to medium/low, cover and allow sauce to simmer for about 15 minutes. This is when you can stuff your shells.
5. Using a pastry bag (or a spoon), fill each shell with about 2 tablespoons of filling.
6. In a 9" x 13" baking dish, spread about three fourths of the marinara in the bottom of the dish and arrange shells on top. Cover with foil and bake for about 30 minutes.
7. Remove foil, sprinkle with additional pecorino cheese and bake uncovered for an additional 10 minutes until hot/bubbly and cheese is melted.
8. Top with remaining sauce, serve and enjoy!

Pumpkin & Egg Quiche with Mushroom & Pumpkin Seed Crust

Submitted by Peg Kast of Gastonia, NC

Ingredients

- 1/4 - 1/2 c. saved and cleaned (rinsed & dried) seeds from your Halloween pumpkins
- 5-6 tbsp. butter or olive oil
- 1/2 lbs. mushrooms, coarsely chopped
- 1/2 c. crushed crackers (Saltines; Stoned Wheat; etc., anything simple)
- 2 c. shredded Jack or Swiss cheese
- 1/2 c. cottage cheese
- 1/2 c. cream
- 3 large eggs
- 1 c. pumpkin puree (I used canned)
- 1/2 tsp. nutmeg
- pinch cayenne pepper
- add-ins of your choice: crumbled, cooked sausage; crumbled cooked bacon; diced, cooked turkey or ham; etc.

Pumpkin Seed Directions

1. Roast pumpkin seeds.
2. Season clean, dried pumpkin seeds with a good drizzle of melted butter or olive oil, black pepper, garlic powder.
3. Spread evenly on a lightly greased cookie sheet. Roast in the oven at 350°F for about 15-30 minutes, flipping seeds every 5 minutes – until evenly, lightly browned. Let cool then chop coarsely and set aside.

Crust Directions

1. Sauté chopped mushrooms in melted (5 Tbsp) butter and remove from heat.
2. Add cracker crumbs and chopped pumpkin seeds. Press mixture into the bottom and up the sides of an 8" or 9" pie plate. Top with the shredded cheese. Place any add-ins on top of the cheese.

Filling Directions

1. In a blender, whirl cottage cheese, cream, pumpkin, and spices just until cottage cheese is smooth (short bursts are best). Pour egg/pumpkin mixture into the mushroom crust.
2. Bake at 350 center rack for 20-25 minutes (“clean knife test” for doneness). Let stand for at least 10 minutes. Slice into wedges. Freezes great!

Pumpkin Sausage Lasagna

Submitted by *Andrea Scism of Bessemer City, NC*

“I love lasagna so I thought this would be a different take on lasagna.” - Andrea Scism

Ingredients

Pumpkin Sauce:

3 tbsp. butter

2- $\frac{1}{2}$ c. milk

$\frac{1}{4}$ tsp. pepper

1 c. pumpkin puree

3 tbsp. all-purpose flour

$\frac{1}{4}$ tsp. salt

pinch nutmeg

Filling:

1 lb. sausage

$\frac{1}{8}$ tsp. red pepper flakes

15-oz. ricotta cheese

$\frac{1}{4}$ tsp. sage, dried

1- $\frac{1}{2}$ c. mozzarella cheese, grated

4 cloves garlic, minced

4 c. spinach chopped

1 egg

$\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ c. parmesan cheese, grated

Layering:

9 no-boil lasagna noodles

1 tbsp. parsley (optional)

1 cup mozzarella cheese, grated

Directions

1. Preheat oven to 375°F. Set a 9x9-inch pan aside.
2. In a medium saucepan over medium heat, add the butter. Once melted, add the flour and whisk for 30 seconds. Slowly pour in the milk until smooth. Bring to a simmer. Let thicken enough to coat the back of a spoon. Add the salt, pepper, nutmeg and the pumpkin, whisk to combine. Remove from heat.
3. In a medium skillet brown the sausage. Add garlic, cook for 2 minutes. Add red pepper and spinach and cook for 4 minutes. Remove from heat and add ricotta, egg, sage, salt, mozzarella and parmesan.
4. In the bottom of the pan add $\frac{1}{4}$ cup of the sauce. Layer noodles so that they cover the bottom of the pan. Add half of the filling, then pour $\frac{1}{3}$ of the sauce over the top. Repeat by adding noodles, then filling, the sauce. Add the final layer of noodles, followed by the remaining sauce over top. Sprinkle the 1 c. of cheese over the sauce. Cover with foil and bake for 20 minutes, then remove the foil and continue baking for additional 20 minutes. Remove and allow to sit for 5 minutes before cutting and serving. Garnish with parsley if desired.

Pumpkin Shells by the Sea

Submitted by Ann Helms of Gastonia, NC



Ingredients

- 1 package Jumbo Shells
- 1-1½ c. ground turkey
- 1 container (15 ounces) ricotta cheese
- 1 c. shredded part-skim mozzarella cheese, divided
- 1 c. canned pumpkin puree
- ¼ c. grated Parmesan cheese
- 2 large egg yolks
- ¼ tsp. pumpkin pie spice

Directions

1. Preheat oven to 350°F. Prepare 8”x8” pan by spraying cooking spray (Pam)
2. Cook shells according to package directions. Drain and set aside.
3. In a small frying pan, brown the ground turkey. Drain.
4. In a large bowl, mix ricotta cheese, mozzarella cheese, pumpkin, Parmesan cheese, egg yolks, turkey and pumpkin pie spice.
5. Spoon or pipe mixture into cooked shells. Place in 8x8-inch pan.

Pumpkin cream sauce:

- 2 tbsp. butter
- 2 tbsp. fresh sage (chopped)
- 1 (7- oz.) can pumpkin puree
- 1 pint Heavy Cream
- ¼ c. shredded part-skim mozzarella cheese
- Kosher Salt as desired
- Fresh Ground Black Pepper as desired

1. Melt butter in a saucepan over medium heat and add sage and simmer for 1 minute allowing butter to turn slightly brown.
2. Add pumpkin, heavy cream and cheese, mix well
3. Simmer for 10 minutes over low heat. Season with salt and pepper.
4. Pour on top of stuffed shells. Baked, covered with foil, 25-30 minutes or until cheese is bubbly. Remove foil and bake an additional 10 minutes.

Pumpkin Tomato Basil Meatballs

Submitted by Phyllis McGill of Clover, SC

Ingredients

- 12-oz. ground turkey
- 12-oz. ground pork sausage
- 1 tsp. garlic powder
- 2 tsp. dried basil
- 2 tsp. dried sage
- ¾ c. almond flour
- 1 egg
- 2 tbsp. olive oil
- 2 cloves garlic, crushed
- ½ large white onion chopped
- 1 (15-oz.) can pumpkin puree
- 1 (28-oz.) can whole tomatoes (I use San Marzano Tomatoes for better flavor)
- ¼ c. red wine vinegar
- 2 tbsp. tomato paste
- 1 tsp. salt, plus more to taste
- salt to taste
- ½ c. chopped fresh basil

Directions

For the Stovetop:

1. Preheat oven to 375°F.
2. Make your meatballs. Combine meat with garlic powder, basil, sage, and almond flour. Mix until all ingredients are incorporated. Whisk egg and add to mixture. Roll into 1-2 inch balls and place on large roasting pan. Bake for approximately 22 - 25 minutes, or until meatballs are cooked through. Set aside to cool.
3. Meanwhile, make your sauce. Heat a large skillet to medium high heat. Coat pan with olive oil and add onion. After a few minutes, add garlic. Cook for an additional 2-3 minutes until fragrant. Add canned tomatoes and pumpkin. Mix well and reduce heat to medium low once sauce begins to bubble. Slowly add in vinegar and salt. Simmer for at least 15-20 minutes. Add meatballs once cooked. Let cook with meatballs for an additional 15 minutes.
4. Top with fresh basil to serve over noodles, zoodles, or spaghetti squash.

Spicy Pumpkin Chili

Submitted by Christopher Smith of Mooreseville, NC

“One of my favorite Fall dishes has always been chili due to it being a comfort food that can feed an army. There are many ways you can make chili depending on the spice or the meats and vegetables you want to add into it to make your own unique flavor.” - Christopher Smith



Ingredients

- 1-lb. ground beef
- 1 diced onion
- 1 can of pumpkin puree
- 1 cooking pumpkin
- 2 (15-oz.) cans of kidney beans
- 2 cans of peeled whole tomatoes
- Cilantro to taste
- Salt and pepper to taste
- Chipotle peppers to taste
- 1 tbsp. chili powder
- 1 tbsp. cumin
- 1 tbsp. minced garlic

Directions

1. Peel and cut your pumpkin into small chunks and cook until soft in a pan with oil.
2. Cook ground beef until brown and drain.
3. Combine the diced onion, tomatoes, chipotle, cilantro and, minced garlic in a food processor and blend until it is to your desired consistency.
4. Mix the processed ingredients, kidney beans, cooked ground beef, cooked pumpkin chunks and all remaining ingredients in a pot on low heat and let simmer for 30mins stirring every 5 to 10 mins.
5. After 30mins simmering it is ready to serve.

DESSERT ENTRIES

No Bake Pumpkin Cream Cheese Pie

Submitted by Sherry Marr of Dallas, NC

Ingredients

- 2 (8-oz.) blocks cream cheese
- 1 (14-oz.) can sweetened condensed milk
- 2 tsp. pumpkin pie spice extract
- 1 (15-oz.) can Libby's 100% Pure Pumpkin

Directions

1. Beat the cream cheese until cream - then add the pumpkin pie spice and condensed milk mix until smooth.
2. Gradually add in the pumpkin, mixing until creamy and smooth.
3. Pour into crust. Chill until firm.
4. For the crust you can line the bottom of an x8-inch dish with graham crackers, make your own crust, or use pre-made graham cracker crust.

Pumpkakes a la Madonna

Submitted by Katrina M. Eason of Kings Mountain, NC

Preheat oven to 375°F and prepare cupcake liners

Directions for Pumpcakes:

Dry Ingredients:

2 c. all-purpose flour	2 tsp. baking powder
1 tsp. baking soda	1-½ tbsp. cinnamon
1 tbsp. pumpkin pie spice	⅛ tsp. nutmeg
⅛ tsp. cloves	

Wet Ingredients:

1-¾ c. pumpkin	1 c. firmly packed brown sugar
1 c. sugar	2 tsp. vanilla
4 eggs	

Directions:

1. In medium sized bowl, combine all dry ingredients and mix thoroughly, then set aside.
2. In separate large bowl, combine all wet ingredients (pumpkin mixture) and mix thoroughly.
3. Add dry ingredients slowly to pumpkin mixture; batter will be thick. Pour batter into prepared cupcake liners.
4. Bake at 375°F for 18 to 22 minutes.

Pumpkin Pie Spice Whipped Butter Cream Frosting Ingredients

1 c. whipping cream
⅓ c. all-purpose flour
1 c. butter
1 to 1-½ c. confectioners' sugar (adjust sugar to control desired thickness)
2 tsp. vanilla
1 tbsp. pumpkin pie spice

Instructions:

1. In medium saucepan, heat cream and flour; stir continuously until mixture pulls away from sides of pan easily.
2. Remove from heat, let cool to room temperature (may be refrigerated to accelerate cooling)
3. After cooling, add 1 cup of softened butter and pumpkin pie spice; Mix thoroughly.

4. Add 2 tsp vanilla and mix again.
5. Gradually add confectioners' sugar to desired thickness.

Madonna Toffee Crunch (to top Pumpkakes)

Ingredients:

- 1/3 c. light corn syrup
- 1/3 c. strong brewed coffee
- 2-1/2 c. sugar
- 1-1/2 tbsp. baking soda

Instructions:

1. In large saucepan (at least 8 quarts) mix sugar, coffee, and corn syrup. Bring mixture to rapid boil, stirring almost continuously. Heat mixture to 305 degrees F (should take 10-15 minutes to heat; check temperature with candy thermometer); keep at 305 degrees for 1 minute. You may have to stir constantly during last minute of heating to prevent burning. Immediately remove from heat.
2. Add baking soda and carefully stir into mixture.
3. Mixture will expand rapidly. Pour carefully [very hot] onto pre-greased cookie sheet; let cool 30 minutes.
4. Break toffee crunch into bite-sized pieces and add to top of frosted Pumpcake.
Enjoy !

Pumpkin Bars

Submitted by Phyllis McGill of Clover, SC

Ingredients

- 4 eggs
- 1- $\frac{2}{3}$ c. granulated sugar
- 1 c. vegetable oil
- 1 (15-oz.) can pumpkin puree
- 2 c. sifted all-purpose flour
- 2 tsp. baking powder
- 2 tsp. ground cinnamon
- 1 tsp. salt
- 1 tsp. baking soda

Icing:

- 1 (8-oz.) package cream cheese, softened
- $\frac{1}{2}$ c. butter or margarine, softened
- 2 c. sifted confectioners' sugar
- 1 tsp. vanilla extract

Directions

1. Preheat oven to 350°F.
2. Using electric mixer at medium speed, combine eggs, sugar, oil and pumpkin until light and fluffy.
3. Stir together flour, baking powder, cinnamon, salt, and baking soda.
4. Add dry ingredients to pumpkin mixture and mix at low speed until thoroughly combined and batter is smooth.
5. Spread batter into greased 13x10-inch baking pan. Bake for 30 minutes.
6. Let cool completely before frosting. Cut into bars.
7. To make icing: Combine cream cheese and butter in a medium bowl with an electric mixer until smooth. Add sugar and mix at low speed until combined. Stir in vanilla and mix again. Spread on cooled pumpkin bars.

Pumpkin Caramel Cream Cheese Poke Cake

Submitted by Lisa Crocker of Gastonia, NC

"I really love poke cakes. They are easy and always very moist." - Lisa Crocker

Ingredients

- 1 box, spice cake mix
- 1 c. canned, pumpkin puree
- 1 c. water
- 3 eggs
- ½ c. vegetable oil
- 1 jar (12.25-oz.) caramel ice cream topping, divided
- 1 (8-oz.) pkg, cream cheese, room temperature
- 2 tbsp. milk
- 1 c. powdered sugar
- 8-oz. container of whipped topping

Directions

1. Preheat oven to 350°F. Lightly spray a 9x13-inch pan with baking spray, set aside.
2. With a hand or stand mixer, mix together the cake mix, pumpkin, water, eggs, and oil stopping to scrape down the sides of the bowl. Mix until smooth. Pour batter into prepared pan, and bake at 350°F for 30-33 minutes, or until toothpick inserted into the cake comes out clean, and crumb free.
3. As soon as the cake comes out of the oven, while it is still hot, poke holes into the cake with the end of a wooden spoon. Pour the caramel sauce over the top of the hot cake, make sure to get a majority of the sauce into the holes of the cake. Let the cake cool completely.
4. Once the cake is cool, prepare the cream cheese frosting. With a hand or stand mixer, cream together the cream cheese, powdered sugar, and milk until smooth and creamy. Add the whipped topping, and fold into the cream cheese mixture. Spread frosting over the top of the cake, gently pressing the frosting into the holes of the cake. Smooth out evenly.
5. Drizzle the top of the cake with the remaining ¼-cup of caramel sauce. For a decorative effect, drag a toothpick through the opposite lines of the caramel sauce in the opposite direction to make a herringbone design. refrigerate any leftovers. Enjoy!

Pumpkin Cream Cheese Bundt Cake

Submitted by Betty Jones of Gastonia, NC

(I am submitting a Decorated “Pumpkin” Version, using two recipes of the cake)

Ingredients

For the Cream Cheese Filling:

- 1 (8-oz.) package brick-style cream cheese, softened to room temperature
- ¼ c. granulated sugar
- 1 large egg, room temperature
- 1 tsp. pure vanilla extract

For the Bundt Cake:

- 3 c. all-purpose flour, spooned and leveled
- 1-½ tsp. ground cinnamon
- ½ tsp. ground ginger
- ½ tsp. ground nutmeg
- ¼ tsp. ground cloves
- 1 tsp. baking powder
- ¾ tsp. baking soda
- ½ tsp. salt
- 1 c. canola or vegetable oil
- 1 (15-ounce) can pumpkin puree (not pumpkin pie filling)
- 1 c. brown sugar
- ¾ c. granulated sugar
- 4 large eggs room temperature
- 2 tsp. pure vanilla extract

Directions - Cream Cheese Filling

1. In a mixing bowl using an electric mixer, beat the cream cheese, granulated sugar, and vanilla extract for 1-2 minutes or until smooth.
2. Add the egg and mix on low speed until just combined, stopping to scrape down the sides of bowl, as needed.
3. Set the mixture aside until needed.

Directions - Pumpkin Bundt Cake

1. Preheat oven to 350°F.
2. Spray a 10-inch Bundt pan with nonstick cooking spray or grease with butter and dust with flour. Set aside.

3. In large mixing bowl whisk together the flour, cinnamon, ginger, nutmeg, cloves, baking powder, baking soda and salt until well combined. Set aside.
4. In a separate large mixing bowl, whisk together the oil, pumpkin, brown sugar, granulated sugar, eggs, and vanilla extract until fully blended. Combine the dry ingredients with the wet ingredients and mix until just combined.
5. Pour half of the batter into the prepared Bundt pan, carefully spoon the cream cheese filling on top of the batter, then pour the other half of the batter on top of the cream cheese layer and smooth it out.
6. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted into the cake comes out clean. Remove from the oven and cool on a wire rack for 25-30 minutes, then invert the cake onto a wire rack, remove it from the pan, and allow to cool completely.

To Make The Decorated Pumpkin Version:

Ingredients:

- 2 Bundt cakes for the pumpkins
- 3 (16 oz.) cans vanilla frosting
- 2 tsp. orange gel food coloring (can get from craft store)
- ¼ c. orange decorating sugar

Directions

1. Tint the frosting desired shade of orange (using only a very small amount of the concentrated food coloring at a time).
2. Trim the widest side of each Bundt cake to make it level (flat top of cake).
3. Place one cake, level side up, on serving plate. Spread with 1 cup of the frosting; top with remaining cake, level side down. The two Bundt cakes together will form the pumpkin shape.
4. Spread the cake with remaining frosting; sprinkle with orange sugar to coat completely.
5. Place silk fall leaves around the base of the pumpkin for extra decoration. To make the pumpkin stem, twist two green pipe cleaners (get from craft store) around your thumb. Remove and spread out the spiral and curve slightly to resemble a stem. Place the stem on the top of the pumpkin-shaped cake.

Pumpkin Custard Cups with Granola

Submitted by Adrienne Jones of Lincolnton, NC

Ingredients

- 1 can (15oz.) pumpkin
- 1 tsp. pumpkin pie spice
- 1/8 tsp. salt
- 3/4 c. evaporated milk
- 1 tsp. pumpkin extract
- 3 eggs
- 1/4 c. packed dark brown sugar
- 4 c. boiling water
- Purchased granola of your choice, 2 tbsp. needed for each custard cup
- 2 tbsp. dried chopped cherries for each custard cup

Directions

1. Preheat oven to 350 degrees.
2. Lightly spray six (6 oz.) custard cups with Pam. Place cups in 13x9-inch casserole dish with sides.
3. Combine pumpkin, pumpkin pie spice and salt in a small bowl; mix well.
4. Heat evaporated milk on low heat in a small pan until steaming, but not boiling.
5. While milk is heating, whisk eggs and brown sugar until smooth in a bowl. Gradually add hot milk into egg mixture, whisking as you pour. Whisk in pumpkin mixture until well blended.
6. Spoon evenly into custard cups; sprinkle with cherries and granola.
7. Place baking pan in oven; pour boiling water into pan until water reaches halfway up sides of custard cups.
8. Bake 25-30 minutes or until toothpick is inserted in center of cups comes out clean. Remove cups to a wire rack. Serve warm or chilled. Makes 6 servings.

Pumpkin Delight Dessert

Submitted by Sandra Long of Gastonia, NC

“A fall favorite at my house.” - Sandra Long



Ingredients

- 1 c. cinnamon graham crackers, crushed
- 1 c. honey graham crackers, crushed
- 1 c. unsalted butter, melted
- ½ c. flour
- ¼ c. sugar
- 1 c. pecans, chopped and divided - ¼ c. and ¾ c.
- 3 (8-oz.) block cream cheese, softened
- 3 c. powdered sugar
- 4 c. cool whip, softened
- 3 (3.4-oz) packages instant vanilla pudding
- 2-½ c. whole milk
- 1 (15-oz.) can pumpkin puree
- 1 tsp. pumpkin pie spice

Directions

1. Preheat oven to 350°F.
2. Mix cinnamon graham crackers, honey graham crackers, butter, flour, ¼ cup chopped pecans, and sugar in a medium mixing bowl.
3. Press graham cracker mixture into a buttered 9x13-inch baking dish. Put in the oven and cook for 15 minutes. Remove from oven and let cool completely.
4. In a large mixing bowl combine cream cheese, powdered sugar, and one cup of cool whip. Use an electric mixer or stand mixture - start on a low speed to combine. Once mixture is starting to combine turn the speed to high and finish whipping the mixture together until no lumps remain.
5. Spread cream cheese mixture over the top of the cooled graham cracker crust.
6. In a large mixing bowl combine instant vanilla pudding, milk, pumpkin puree, pumpkin pie spice, and one cup of cool whip. Whisk together.
7. Pour pudding mixture over the cream cheese layer.
8. Spread remaining cool whip over the top of the dessert. Sprinkle with ¾ cup of remaining chopped pecans.
9. Cover with plastic wrap and refrigerate three hours. Move to the freezer one hour before serving. This will allow for easy cutting and lifting of each dessert piece when serving.

Pumpkin Muffins

Submitted by Heather Rhodarmer of Belmont, NC

“I found this recipe with my Grandma’s recipes, but it was a cake recipe. And I wanted to see if I could make it into muffins. Everyone loved them.” - Heather Rhodarmer

Ingredients

2-¹/₄ c. flour
1 tsp. baking powder
¹/₂ tsp. salt
³/₄ tsp. ground cinnamon
¹/₂ tsp. ground ginger
¹/₂ tsp. ground nutmeg
¹/₂ c. butter
1 c. sugar
2 eggs
1 c. pumpkin
³/₄ c. milk

Directions

1. Sift together the flour, baking powder, salt, ginger, cinnamon and nutmeg.
2. Cream butter and sugar until light and fluffy. Beat in egg.
3. Blend in pumpkin.
4. Stir in the sifted dry ingredients alternately with milk, blending until smooth.
5. Spoon batter into well greased or paper lined muffin tins. Bake at 350°F for 25 minutes or until done.

Pumpkin Pie Cheesecake Bars

Submitted by Janet Bowen of Bessemer City, NC

Ingredients

6 tbsp. butter, melted
10 graham crackers, crushed
4 (8-oz.) cream cheese, softened
4 eggs
1-½ c. sugar
1 tsp. vanilla
1 (15-oz.) pumpkin puree
2 tsp. pumpkin pie spice
whipped cream



Directions

1. In a small bowl, combine the graham cracker crumbs and melted butter. Press onto bottom of 9x13-inch baking dish coated with cooking spray.
2. Bake at 325°F for 10-12 minutes or until set. Cool on a wire rack.
3. In a large bowl, beat cream cheese until smooth. Beat in eggs, one at a time, just until blended. Add sugar and vanilla, beat on low speed until mixture is smooth.
4. Spread half of the cheesecake batter into the cooled baking dish, smoothing the top, and set aside.
5. Add pumpkin puree and pumpkin pie spice to the remaining filling and whisk until smooth and combined. Carefully spread pumpkin mixture over plain cheesecake mixture into an even layer.
6. Bake at 325°F until the edges are set but the center still jiggles slightly, 40 to 50 minutes. Place dish on a wire rack and cool completely, 2 to 3 hours. Cover with aluminum foil and refrigerate at least three hours or overnight.
7. Cut into bars, garnish with whipped cream and pumpkin pie spice, if desired.

Pumpkin Roll Cookies

Submitted by Ann Helms of Gastonia, NC



Ingredients

Cookies

1 box spice cake mix
1/2 c. vegetable oil

1 (15-oz.) can pumpkin puree
1/4 tsp. pumpkin pie spice

Cream Cheese Frosting Filling

4 oz. cream cheese, softened
1 tbsp. flour
Additional powdered sugar for sprinkling

1-3/4 c. powdered sugar
1/2 tsp. vanilla extract

Directions

Cream Cheese Frosting Filling:

1. In a medium bowl combine the filling ingredients and mix them together using a hand mixer or stand mixer. This will take about 3 minutes. The mixture will be thick and seem like it isn't going to come together but will eventually become smooth.
2. Spoon mixture by the teaspoon onto a wax or parchment lined pan and place in the freezer for at least an hour and up to 2 days.
3. Before you are ready to use them, take the balls out of the freezer and roll them into a nice round ball. Place back into the freezer until ready to use.

Cookies:

1. Preheat oven to 350°F. Once the cream cheese filling has chilled, combine all of the cookie ingredients in a medium bowl and mix by hand until everything is well incorporated.
2. On a greased cookie sheet, spoon a rounded tablespoon of dough and place a ball of cream cheese frosting in the middle of the dough.
3. Take an additional tablespoon or so of dough and place on top of the cream cheese ball.
4. Use the back of a spoon to spread the dough around and completely cover the frosting. Bake for 11-12 minutes, being sure to not over bake.
5. Let the cookies cool on the sheet for 3-4 minutes before moving them to a cooling rack. Once cool, sprinkle them with additional powdered sugar. Store in an air tight container at room temperature.

Pumpkin Shortbread Bars

Submitted by Linda Carpenter of Kings Mountain, NC

Ingredients

- 2 c. shortbread cookie crumbs, divided
- 3 tbsp. butter, melted
- 2 tbsp. sugar
- 2 (8-oz.) packages cream cheese, softened
- $\frac{3}{4}$ c. sugar
- 1 can (15-oz.) pumpkin puree (1- $\frac{3}{4}$ cups)
- $\frac{3}{4}$ c. sugar
- $\frac{3}{4}$ c. milk
- 1 pkg. (3.5-oz.) instant vanilla pudding mix
- 3 c. whipped topping, thawed

Directions

1. In medium bowl, combine 1- $\frac{1}{2}$ cups cookie crumbs, butter and sugar. Press crumb mixture into bottom of an 8- $\frac{1}{2}$ x 11-inch pan. Place pan into freezer while you prepare rest of dessert. You want to crust to firm up.
2. In large mixing bowl, using an electric mixer, beat cream cheese until creamy. Mix in sugar, then pumpkin and sour cream until well combined. Add milk and the dry pudding mix, beat for one minute.
3. Remove pan from freezer and spread pumpkin mixture evenly on top. Spread on whipped topping. Sprinkle remaining cookie crumbs on top.
4. Refrigerate for at least two hours, but overnight is best, before serving.

Pumpkin Spice Cake

Submitted by Audrey Hunt of Gastonia, NC

Ingredients

3 eggs
1-½ cups sugar
1 cup oil
1 tsp. baking soda dissolved in 2 tbsp. hot water
2 cups all-purpose flour
1 tsp. nutmeg
1 tsp. allspice
1 tsp. cinnamon
1 tsp. salt
½ cup buttermilk
1 tsp. vanilla
1 cup pumpkin
1 cup chopped nuts (walnuts my choice)

Directions

1. Preheat oven to 325°F.
2. Beat three eggs, add sugar and oil.
3. After sifting dry ingredients, add to egg mixture alternately with buttermilk, fold in baking soda mixture then add vanilla and fold in pumpkin and nuts.
4. Add vanilla and fold in pumpkin and nuts.
5. Pour in oblong pan or tube pan (350°F) - bake for 45 minutes to 1 hour.

Pumpkin Spice Cream Cheese Lady Locks

Submitted by Jamie Smith of Lincolnton, NC

Ingredients

2 c. (4 sticks) unsalted butter, softened
2 tbsp. vegetable shortening (Crisco)
1 tbsp. sugar
2 egg yolks
1 c. cold water
4-½ c. flour
clothespins wrapped in foil or lady lock molds

Filling:

2 c. milk
⅓ c. flour
⅔ c. pumpkin puree
2 tsp. ground cinnamon
½ tsp. nutmeg
½ tsp. ground ginger
¼ tsp. ground cloves
1 c. (2 sticks) unsalted butter, softened
1 8-oz. pack cream cheese at room temperature
1 c. vegetable shortening (Crisco)
1 tsp. vanilla
1 tsp. kosher salt
4 c. confectioners' sugar
additional ¼ c. confectioners' sugar mixed with 1 tsp. cinnamon for garnish

Directions

1. In the bowl of a stand mixer, mix together the butter, vegetable shortening, and sugar for about 4 minutes or until light and fluffy. Then mix in the egg yolks. Finally, mix in the flour and water until combined. Chill dough for at least 2 hours or overnight.
2. Begin by preheating your oven to 350°F.
3. Sprinkle your work surface with flour. Roll out one-fourth of the dough at a time until about ⅛-inch thick. Cut into strips that are ½-inch wide and 10 inches long. Then wind the strips around the foil-wrapped clothespins (or lady lock molds). Bake on a cookie sheet for about 15 minutes or until the horns are just barely starting to brown.

4. Remove the horns from the oven. Allow them to cool for about 2 minutes; then carefully remove them from the clothespins. (Don't let the horns cool completely on the molds or the horns will crumble easily. The horns will also crack more if they are overbaked). Let the horns finish cooling.
5. In the meantime, prepare the filling. Start by heating the milk, flour, and pumpkin puree in a saucepan over medium-high heat. Cook 8-10 minutes until thick, constantly whisking so the mixture doesn't burn. Transfer it to a bowl and whisk in cinnamon, nutmeg, ginger, and cloves. Allow to cool.
6. In the bowl of a stand mixer, cream butter, vegetable shortening, cream cheese and salt 5-6 minutes or until fluffy. Slowly mix in the powdered sugar, one cup at a time. Then add the pumpkin mixture and vanilla. Beat until combined and fluffy.
7. Put the filling in a piping bag, and then fill each horn. Before serving/storing the cookies, sprinkle them with the confectioners' sugar/cinnamon mixture.
8. To store: Refrigerate in an airtight container.

Pumpkin Spice Truffles

Submitted by Megan Bowen of Bessemer City, NC

Ingredients

- 2-oz. full-fat cream cheese (softened to room temperature)
- 2 tbsp. confectioners sugar
- 1/3 c. pumpkin puree
- 3/4 c. graham cracker crumbs (about 12 full sheet graham crackers)
- 1/2 tsp. pumpkin pie spice
- 1/2 tsp. ground cinnamon
- 4-oz. white chocolate (coarsely chopped and melted)
- 10-oz. white chocolate (or semi-sweet, coarsely chopped)
- graham cracker crumbs (optional garnish: extra, or cinnamon/sugar)

Directions

1. With a handheld or stand mixer fitted with a paddle attachment, beat the cream cheese and sugar together in a large bowl until creamy – about 2 minutes.
2. Add the pumpkin and beat on high until combined. Add the graham cracker crumbs, pumpkin pie spice, cinnamon, and melted chocolate. Beat on medium speed for 2 minutes until everything is combined. The mixture is supposed to be soft and thick.
3. Cover mixture tightly and refrigerate for 1 hour or up to 24 hours. Chilling is mandatory.
4. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
5. Begin rolling chilled mixture into balls (about 1 teaspoon per ball) and place the balls on the baking sheets. You should have around 35 total. Chill balls in the refrigerator for 30 minutes or up to 24 hours.
6. During the last few minutes of the chilling time, begin melting the chocolate. You can melt the chocolate in a double boiler or the microwave. If using the microwave: place the chocolate in a medium heat-proof bowl. I like to use a liquid measuring cup. Its depth makes it easier for dipping the truffles. Melt in 30 second increments in the microwave, stirring after each increment until completely melted and smooth.
7. Let the warm chocolate sit for 5 minutes to slightly cool before dipping. Alternatively, you can temper the chocolate. If tempering, do not place or store truffles in the refrigerator.
8. Remove balls from the refrigerator and dip them in the chocolate using a dipping tool. When lifting the truffle out of the chocolate, remember to tap the dipping tool gently on the side of the bowl to allow excess chocolate to drip off. Top truffles with a sprinkle of graham cracker crumbs, if desired.

9. Place balls back onto the baking sheet after you dip each one. Allow chocolate to completely set in the refrigerator before serving. Truffles are OK at room temperature for a few hours for serving.

Pumpkin Tiramisu Cake

Submitted by Chad Lenox of Mt. Holly, NC

“Tiramisu is one of our favorite desserts. Pumpkin just makes it better!” - Chad Lenox

Ingredients

For the Pumpkin Spice Cake:

3 c. all-purpose flour	2-½ tsp. baking powder
2 tsp. pumpkin pie spice	½ c. unsalted butter, softened
¼ c. grapeseed or vegetable oil	1-½ c. granulated sugar
½ c. brown sugar	4 eggs
1 can pumpkin puree (15 ounces)	

For the Coffee Soak:

¼ c. coffee liqueur	¼ c. water
2 tsp. instant espresso powder	½ c. sugar

For the Heritage Mascarpone Frosting:

5 tbsp. all-purpose flour	pinch salt
1 c. whole milk	¾ c. unsalted butter, softened
1 c. granulated sugar	1 tsp. vanilla extract
pinch cinnamon	6-oz. mascarpone, softened

For the Assembly:

chocolate shavings or cocoa powder

Directions

Make the Pumpkin Spice Cake:

1. Pre-heat oven to 350°F. Grease and flour two 8-inch cake pans and set aside.
2. Sift together the flour, baking powder and pumpkin pie spice. Set aside.
3. Using an electric mixer, beat the butter until creamy. Add in the oil, sugar, brown sugar, and mix until combined.
4. Add in the eggs, one at a time, and mix until combined.
5. In two batches, stir in the dry ingredients
6. Fold in the pumpkin puree.
7. Divide batter between the two prepared pans and bake for about 25 to 28 minutes, or until a toothpick inserted into the center of the cakes come out clean. Cool on a wire rack for 15 minutes before removing the cakes from their pans.

Make the Coffee Soak:

1. Combine all of the ingredients in a saucepan and place over medium-high heat. Bring the mixture to a boil, then reduce the heat to a simmer.
2. Simmer for about 10 minutes or until the syrup thickens slightly. Remove from heat and let cool slightly before using.

Make the Frosting:

1. Place the flour, salt, and milk in a medium saucepan. Whisk until combined and there are no lumps from the flour.
2. Stirring with a wooden spoon, heat over medium-high until the mixture begins to thicken and large bubbles begin to break on the surface. The mixture will look thick and pasty when done. Remove from the heat and transfer the flour mixture to a heat-safe container. Press a piece of plastic wrap directly on the surface of the mixture and refrigerate until completely cool (about 30 to 45 minutes).
3. Once the flour mixture has cooled, beat together the butter and sugar until soft and creamy. Add in the flour mixture and continue to mix together on medium-high until the frosting is light, fluffy, and almost white in color.
4. Add in the vanilla extract and cinnamon. Mix until combined.
5. Fold in the softened mascarpone until incorporated. Make sure that the mascarpone has softened and that you do not over-mix it.

Assemble the Cake:

1. Once the cake has cooled, generously brush on the coffee syrup.
2. Fill a pastry bag fitted with an open star tip with the frosting and pipe stars on one of the layers of cake. Place the second layer of cake on top and repeat.
3. Dust the top of the cake with cocoa powder or a generous handful of chocolate shavings.
4. Alternatively, fill and the face with an off-set spatula and frost in as you wish.

Pumpkin/Walnut Cake

Submitted by Lucille S. Johnson of Vale , NC

Ingredients

- 3 c. all-purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. pumpkin pie spice powder
- ½ tsp. fine sea salt
- 1 c. (2 sticks) unsalted butter, room temperature
- 2 c. packed brown sugar
- 3 large eggs, room temperature
- 1 (15-oz. can) pure pumpkin
- ⅓ c. whole milk
- 1 c. (2 sticks) unsalted butter, room temperature
- 2-½ (8-oz. packages) cream cheese, room temperature
- 1 tbsp. finely grated orange peel
- ¼ c. orange juice
- 3 c. powdered sugar, sifted
- 3 c. chopped walnuts or walnuts halves, toasted

Directions

1. Position rack in the bottom third of oven, preheat to 350°F. Spray two 9-inch cake pans, line with parchment and spray parchment.
2. Whisk flour and next four ingredients in large bowl.
3. Using an electric mixer, beat butter until smooth. Beat in brown sugar. Add eggs one at a time, beating to blend between additions. Beat in pumpkin.
4. Add dry ingredients to butter mixture in three additions, alternately with milk in two additions, beating to blend between additions. Divide batter between pans.
5. Bake until tester inserted into center comes out clean, about 40 minutes. Cool in pans on rack 15 minutes. Run knife around cakes to loosen, invert cakes onto racks. Remove parchment. Using tart pan bottom as aid, turn cakes over onto racks, top sides up, and cool completely.

Frosting:

1. Using electric mixer, beat butter in large bowl until smooth. Add cream cheese and orange peel, beat until smooth.
2. Add powdered sugar and beat on low speed until smooth.
3. Trim rounded tops from cakes. Using long serrated knife, cut each cake horizontally in half.

4. Place one cake layer, cut side up on large platter. Spoon $\frac{2}{3}$ cup frosting atop cake in dollops; spread to edges. Repeat 2 more times with cake and frosting, top with remaining cake layer, cut side down.
5. Spread remaining frosting over top and sides of cake (layer will be thin). Decorate cake with a few walnuts on top and the rest up the sides. Serves 20.

MISCELLANEOUS ENTRIES

Apple Pumpkin Butter

Submitted by Janet Bowen of Bessemer City, NC

Ingredients

2-½ lbs. apples (we used Golden Delicious and Gala)
1 (15-oz.) can pure pumpkin
2 tsp. pumpkin pie spice
¼ c. apple cider

Directions

1. Peel and core apples, then cut into one-inch chunks.
2. Transfer to a 5- to 6-quart slow cooker and fold in pumpkin, pumpkin pie spice, and cider. Cook on low for six hours, then let cool slightly.
3. Work in batches and puree until smooth.
4. Store in refrigerator and use within four weeks.

Pumpkin Bruschetta

Submitted by Debra Clancy of Gastonia, NC

Ingredients

- 1 small pie pumpkin
- 1 tbsp. olive oil
- sprinkle of salt and pepper
- 1 tbsp. canola oil
- 1 tbsp. butter
- 1 medium onions, sliced into half moon slivers
- ¼ c. dried cranberries
- ¼ c. toasted and chopped pecans
- 1 small package soft goat cheese
- 4 sage leaves, chopped
- 1 baguette, slice into 20 rounds

Directions

1. Preheat oven to 400 °F.
2. Cut out the top and bottom of your pumpkin, then scoop out the seeds and pulp. Cut the pumpkin into quarters, and scrape out any additional stringy parts. If you don't get it all out, it will come off when it is cooked. Remove the skin with a vegetable peeler, and dice the pumpkin quarters into roughly ½-inch cubes.
3. Put the pumpkin on a large baking sheet lined with parchment paper for easy cleanup. Stir the diced pumpkin with olive oil, salt, and pepper.
4. Roast for 25 to 30 minutes, until pumpkin is golden brown and tender when pierced with a fork. Toss cubes once halfway through cooking.
5. While pumpkin is cooking, heat the butter and oil in a large skillet over medium heat. Cook the onions on low-medium heat, stirring often to caramelize, about 30 minutes. Once done, mix pumpkin and onions together in a bowl.
6. To assemble the bruschetta, spread a little goat cheese on a piece of baguette, followed by a spoonful of pumpkin and onion mixture. Add a few cranberries and nuts on top, then sprinkle a bit of fresh sage over the whole plate of bruschetta.

Note: To toast the pecans, spread them in a baking pan and bake at 350 until golden brown, stirring often. They should be toasted in 6 - 10 minutes.

Pumpkin Circles

Submitted by Lucille S. Johnson of Vale, NC

Ingredients

1 loaf slim french bread, cut into ½-inch slices
olive oil
1 can pumpkin pie mix
10 slices bacon, fried and crumbled

Directions

1. Brush sliced bread with olive oil and toast slightly.
2. Spread pumpkin pie filling over slices.
3. Spread finely crumbled bacon atop each slice.
4. Return to oven for three minutes to finish toasting. Enjoy immediately!

Pumpkin Dip

Submitted by Hope Jordan of Gastonia, NC

“I made this pumpkin dip last year for our fall potluck at work and it was a big hit. Although it’s a simple recipe it’s very flavorful. It’s great by itself or scoop it up with a fresh ginger cookie.” - Hope Jordan



Ingredients

1 (8-oz.) package cream cheese, softened	2 c. confectioners’ sugar
1 (15-oz.) can solid pack pumpkin	1 tbsp. ground cinnamon
1 tbsp. pumpkin pie spice	1 tsp. frozen orange juice concentrate

Directions

1. In a medium bowl, blend cream cheese and confectioners’ sugar until smooth.
2. Gradually mix in the pumpkin.
3. Stir in the cinnamon, pumpkin pie spice, and orange juice until smooth and well blended. Chill until serving.

Grandma’s Gingersnap Cookie

Ingredients

2 c. sifted all-purpose flour	¾ c. shortening
1 tbsp. ground ginger	1 c. white sugar
2 tbsp. baking soda	1 egg
1 tsp. ground cinnamon	¼ c. dark molasses
½ tsp. salt	⅓ c. cinnamon sugar

Directions

1. Preheat oven to 350°F. Sift flour, ginger, baking soda, cinnamon, and salt into mixing bowl. Stir mixture to blend evenly, and sift a second time into another bowl.
2. Place shortening into a mixing bowl and beat until creamy. Gradually beat in white sugar. Beat in egg and dark molasses. Sift ⅓ of the flour mixture into the shortening mixture; stir to thoroughly blend. Sift in remaining flour mixture, and mix together until a soft dough forms.
3. Pinch off small amounts of dough and roll into one-inch diameter balls between your hands. Roll each ball in cinnamon sugar, and place two inches apart on an ungreased baking sheet.
4. Bake in preheated oven until tops are rounded and slightly cracked, about 10 minutes. Cool cookies on a wire rack. Store in airtight container.

Pumpkin Pasta Sauce

Submitted by Sandy Long of Gastonia, NC



Ingredients

1 tbsp. butter
1/2 c. chopped onion
3 cloves garlic, minced
1 c. chopped carrots (about 4 medium)
28-oz. can crushed tomatoes
15-oz. can cooked pumpkin puree (not pumpkin pie filling)
2 to 3 c. diced butternut squash (about 12 ounces)
1/2 c. chicken broth or stock
1 tbsp. granulated or brown sugar
1 tsp. salt
1 tsp. dried parsley
1/2 tsp. Italian seasoning (I used a Tuscan blend from Penzey's)
1/4 tsp. black pepper
pinch cayenne pepper
1/2 c. half and half or cream (try milk)
hot, cooked pasta for serving
parmesan cheese, for serving

Directions

1. For the slow cooker: combine all ingredients, except the half and half or cream, in a slow cooker and cook on low for 4-6 hours until the squash is tender and flavors have combined well.
2. Use an immersion blender (or transfer the mixture in batches to a blender- taking care as hot liquids expand while blending) to blend smooth.
3. Stir in the half and half or cream.
4. Thin with additional broth or cream/milk, if needed. Serve over hot, cooked pasta and garnish with Parmesan cheese.

Pumpkin Salsa

Submitted by Linda E. Carpenter of Kings Mountain, NC

Ingredients

- 1 tbsp. olive oil
- 2 tomatoes, medium, chopped
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 (25-oz.) can whole peeled tomatoes, drained and chopped
- 1 (15-oz.) can pumpkin puree
- ½ tsp. salt
- 1 tsp. brown sugar
- 3 tbsp. jalapenos, chopped (or to taste)
- 1 tsp. cinnamon
- 1 tsp. cumin
- ½ tsp. pumpkin pie spice
- ½ to 1 tsp. red pepper chili flakes (or to taste)

Directions

1. Heat olive oil in saucepan over medium heat. Add chopped fresh tomatoes, onions and garlic; saute until onions start to turn translucent.
2. Add in drained, chopped tomatoes, pumpkin, salt, brown sugar, chopped jalapenos, and remaining spices.
3. Cook for 8 to 10 minutes. Set aside to cool. You may store in an airtight container for up to two weeks in the refrigerator.
4. This salsa is good to serve with pork or chicken. It's also great with your favorite tortilla chips.

Pumpkin Spice Smoothie

Submitted by Megan Bowen of Bessemer City, NC

Ingredients

- 1/2 c. pure pumpkin puree
- 1 large banana
- 6-8 ice cubes
- 6 oz. vanilla yogurt
- 1/2 tsp. pumpkin pie spice
- 1 tsp agave nectar (or honey would work too), add more if you like it sweeter
- 3 tbsp. milk
- pinch nutmeg and whipped cream, optional garnish

Directions

1. In a blender, combine pumpkin, banana, ice, yogurt, spice, agave nectar and milk.
2. Pulse until smooth!
3. Pour into a glass and top with whipped cream and pinch of nutmeg

Pumpkin Spice Truffles

Submitted by Ann Helms of Gastonia, NC



Ingredients

- 6 oz. white chocolate (chopped or use chips)
- 2 oz. cream cheese (room temperature)
- ¼ c. pumpkin puree (not pumpkin pie filling)
- 1 tsp. pumpkin pie spice
- ¾ c. powdered dry milk
- ¾ c. powdered sugar
- 1-½ c. graham cracker crumbs
- 1 lb. orange colored candy coating
- 3 oz. green colored candy coating

Directions

1. In a small bowl, melt the white chocolate in the microwave in short bursts until it is melted and entirely smooth. Set aside for now.
2. Combine the softened cream cheese and the pumpkin puree in the bowl of a stand mixer and beat until smooth and combined.
3. Scrape the bowl and beat again to make sure there are no lumps in the cream cheese.
4. Add the powdered milk, the powdered sugar, and the pumpkin pie spice.
5. Beat on low until incorporated, then scrape down the mixing bowl and beat on medium speed for 2 minutes, until very smooth.
6. Add the melted white chocolate and mix until incorporated.
7. Finally, stir in the graham cracker crumbs.
8. The mixture will be fairly soft at this point.
9. Press cling wrap on the top and refrigerate it until firm enough to roll, about 2 hours.
10. When the candy is firm, use a candy scoop or a teaspoon to scoop up small balls.
11. Dust your hands with powdered sugar and roll the truffles between your palms to make them round.
12. Melt the orange candy coating in a microwave-safe bowl until melted and fluid.
13. Dip the truffles in the coating, one by one, using dipping tools or a fork.
14. Set them on a foil-lined baking sheet when finished.
15. To make them look more like pumpkins, add a bit of melted chocolate to the remaining orange coating to turn it a darker shade of brownish-orange.
16. Put it in a small plastic bag and snip off a tiny corner.
17. Pipe intersecting lines across the top of the truffles.

18. Finish them off with green leaves: melt the green candy coating and put it in a plastic bag as well. Draw a small swirl on to of each pumpkin truffle to simulate vines or leaves.
19. Refrigerate the truffles to set the coating, for about 10 minutes, before serving.
20. Store Pumpkin Spice Truffles in an airtight container in the refrigerator for up to two weeks, and bring them to room temperature before serving.

Sweet and Savory Pumpkin Dip

Submitted by Betty Jones of Gastonia, NC

Ingredients

- 1 (8 oz.) brick of cream cheese, softened
- $\frac{3}{4}$ c. light brown sugar
- 1 c. pumpkin puree (do not use pumpkin pie filling)
- 1 tsp. pumpkin spice
- 3 slices of bacon, cooked until crisp and crumbled
- $\frac{1}{2}$ c. chopped pecans

Directions

1. In a mixing bowl, beat cream cheese on medium speed for 2-3 minutes until it is light and fluffy. Add the light brown sugar and mix until well blended.
2. In a separate medium-sized bowl, mix the pumpkin, pumpkin spice, crumbled bacon, and chopped pecans. Blend well. Add the cream cheese-brown sugar mixture. Blend well. This mixture can be covered and stored in the refrigerator until ready to use.
3. To serve: Place dip in an appropriate sized bowl and serve with graham crackers or other cracker of choice.

HOMEGROWN

Granny's Pumpkin Cornbread

Submitted by Linda E. Carpenter of Kings Mountain, NC

Ingredients

- 8 tbsp. butter, divided
- 1 8-oz. pkg. cream cheese, softened
- 2 c. cheddar cheese, shredded, divided
- 2 c. cornmeal
- 2 c. flour
- ½ c. light brown sugar, packed
- 1 tsp. salt
- 3 tbsp. baking powder
- 1 tsp. cinnamon, ground
- 2 eggs, lightly beaten
- 2 c. milk
- ½ c. pureed pumpkin (generous half cup)

Directions

1. Preheat oven to 400°F. Place your cast iron skillet in oven for 15 minutes.
2. In a large saucepan over medium-low heat, melt 7 tablespoons butter. Stir in cream cheese and one cup of the cheddar cheese until combined.
3. Remove from heat and stir in cornmeal, flour, brown sugar, salt, baking powder and cinnamon until just combined - do not over mix.
4. Stir in lightly beaten eggs, milk and pumpkin until just combined. Pour batter into preheated cast iron skillet and sprinkle with remaining one cup of shredded cheddar cheese.
5. Bake for 20-25 minutes or until a toothpick inserted into middle comes out clean.

Pumpkin Fudge

Submitted by Dalton Scism of Bessemer City, NC

“I enjoy making and eating fudge, so this seemed like one to try.” - Dalton Scism



Ingredients

- 2/3 c. evaporated milk
- 3/4 c. can pumpkin
- 2 tbsp. butter, room temperature
- 2-1/2 c. white sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. pumpkin pie spice
- 1 c. white chocolate chips
- 7-oz. marshmallow crème
- 1 tsp. vanilla extract

Directions

1. Line a 9x9-inch pan with aluminum foil. Butter or spray the foil and set aside.
2. In a 3-quart saucepan, heat milk and sugar over medium heat. Bring to a boil, stirring with a wooden spoon.
3. Mix in pumpkin and cinnamon, bring back to boil.
4. Cook stirring constantly until mixture reaches 239°F (approx. 18 minutes).
5. Remove saucepan from the heat. Allow to cool for 2-3 minutes.
6. Pour white chocolate chips in a large bowl. Pour fudge mixture over white chocolate chips. Let stand for 5 minutes and allow chips to soften. Stir until smooth.
7. Mix in marshmallow crème, butter and vanilla until butter is melted and mixture is smooth.
8. Pour into prepared pan. Cool, remove from pan and cut into squares.

Pumpkin Pasta Bake

Submitted by Adrienne Jones of Lincolnton, NC

Ingredients

- 1 lb. sweet or spicy ground Italian sausage
- 1 tbsp. finely chopped garlic
- $\frac{3}{4}$ c. chopped onion
- $\frac{1}{2}$ box of frozen spinach, thawed & drained
- 1 jar (24-26 oz.) marinara sauce
- $\frac{1}{2}$ c. water or red or white wine
- 2 c. cooked home grown pumpkin, drained
- 4 tbsp. shredded parmesan cheese, divided
- 1 (14 $\frac{1}{2}$ oz.) box whole wheat penne or other short -cut pasta
- 1 $\frac{1}{2}$ c. shredded low moisture part skim mozzarella cheese

Directions

1. Preheat oven to 375°F. Spray a 13x9-inch casserole dish with Pam.
2. Cook pasta according to package directions.
3. In a large skillet, cook sausage and onion over medium heat until cooked through. Spoon off any grease in pan.
4. Stir in garlic and spinach; cook for 3-5 minutes. Stir in marinara sauce (reserve jar).
5. Add water or wine to jar; cover and shake. Pour into skillet along with drained pumpkin and 2 tbsp. of parmesan cheese. Stir well. Stir in prepared pasta until well mixed.
6. Pour into prepared dish. Lightly spray a sheet of foil with Pam. Cover pasta with foil; sprayed side down. Bake for 20 minutes or until heated through.
7. Combine the remaining 2 tbsp. of parmesan cheese and mozzarella cheese in a bowl. Remove foil; sprinkle dish with cheese. Bake uncovered for 7-12 minutes or until cheese is melted and bubbly. Makes 10 servings.

Pumpkin Pecan Cake

Submitted by Addison Brooke Brown of Lincolnton, NC



Ingredients

- 2 c. fresh cooked pumpkin, drained
- 1 can evaporated milk
- 1- $\frac{1}{4}$ c. packed brown sugar
- 3 eggs
- 1- $\frac{1}{2}$ tsp. pumpkin extract
- 2 tsp. pumpkin pie spice
- $\frac{1}{2}$ tsp. salt
- 1 package of yellow cake mix, sifted
- $\frac{3}{4}$ -1 c. butter, cut into thin slices
- $\frac{3}{4}$ c. pecan halves

Directions

1. Preheat oven to 350°F.
2. In a medium bowl combine drained pumpkin, evaporated milk, brown sugar, eggs, pumpkin pie spice, salt and extract; beat until well blended.
3. Pour into prepared pan; top with dry cake mix, spreading evenly over pumpkin mixture. Top with butter in a single layer, covering cake mix as much as possible. Sprinkle with pecans.
4. Bake 50 minutes to 1 hour or until toothpick inserted into center of cake comes out clean.
5. Cool completely in pan on a wire rack. Makes 18 servings.

Pumpkin Pie Pop Tarts

Submitted by Sarah Scism of Bessemer City, NC

"I love Pop Tarts, why not try homemade." - Sarah Scism



Ingredients

1/2 c. pumpkin puree
3 tbsp. packed brown sugar
1/2 tsp. vanilla
1/4 tsp. pumpkin spice
1 tsp. maple syrup (pure is best)
2 premade pie crusts

Topping:

1/2 c. powdered sugar
2 tsp. maple syrup (pure is best)
1 tbsp. milk

Directions

1. Preheat oven to 375°F and line a cookie sheet with parchment paper.
2. Cut 4 rectangles from each pie crust- can cut any shape you want.
3. Place half of the pie crust shapes on the parchment paper.
4. In medium bowl combine the puree, brown sugar, vanilla, pumpkin spice and one teaspoon of maple syrup.
5. Place about 2-1/2 tablespoons of pumpkin mixture on the shapes on the cookie sheet. Leave about half-inch space around sides. Place another cut out on top and crimp with a fork to seal edges.
6. Bake for 15-20 minutes until edges start to turn brown.
7. Topping: In a small bowl combine powdered sugar, 2 teaspoons of maple syrup and milk.
8. When the pop tarts are cooled, spoon glaze over each one. Can sprinkle with cinnamon sugar if desired.

YOUTH: AGES 8 - 12: MAIN DISH & MISCELLANEOUS

Creamy Pumpkin and Cheddar Scalloped Potatoes

Submitted by Alaina Renn of Kings Mountain, NC

Ingredients

- 1 tbsp. butter
- 1 tbsp. minced garlic
- 1 tbsp. flour
- 1 c. hot milk
- ½ tsp. salt
- heaping ¼ c. pumpkin puree
- 2 c. shredded sharp cheddar cheese
- 3 large russet potatoes cut into ¼-inch thick slices (3-¾ c. sliced potatoes)

Directions

1. Preheat oven to 350°F. Butter or grease a one-quart oval casserole dish.
2. In a medium saucepan, melt butter over a medium heat. Add garlic, cook until soft 1 to 2 minutes.
3. Whisk in flour. Cook one minute. Slowly whisk in milk. Add salt.
4. Bring to a boil and reduce to a simmer until thickened, about 3 to 4 minutes. Remove from heat and whisk in pumpkin puree. Season to taste with salt and pepper.
5. Layer half of the potatoes in the bottom of prepared dish, pour half of the sauce over. Cover with half of the cheese. Repeat for next layer. Place on a rimmed baking sheet.
6. Cook until potatoes are fork tender and top is golden brown, about one hour. If the top starts to get too brown, cover with foil and remove a few minutes before the potatoes are done cooking.

Pig Candy Pumpkin Grilled Cheese

Submitted by Payton Lenox of Mt. Holly, NC

*"I love grilled cheese sandwiches! This one is even better with bacon and pumpkin."
- Payton Lenox*



Ingredients

Grilled Cheese:

pumpkin butter (recipe below)
1 granny smith apple, thinly sliced
pig candy (recipe below)
¼ c. shredded Gruyere Cheese
4 tbsp. salted butter, room temperature
8 slices thick, nutty, multi-grain bread

Pig Candy:

12-14 slices medium cut Applewood Smoked Bacon (not thick cut, but not paper thin)
2 c. light brown sugar

Pumpkin Butter:

1 can pumpkin puree
½ c. brown sugar
½ c. honey
½ tbsp. pumpkin pie spice
1 tbsp. apple cider vinegar
1 tsp. cinnamon

Directions

Pig Candy:

1. Preheat oven to 275°F. Place brown sugar in a pie dish. Gently press each slice of bacon into sugar until coated (there can be patches of uncoated bacon, does not need to be completely coated). Work quickly as the brown sugar can compromise the moisture of the bacon and impeded caramelization.
2. Place coated bacon on a vegetable oil sprayed wire-racked, full sheet pan. Bake until super crispy and golden, rotating sheet pan midway through. About 50-60 minutes depending on oven and thickness of bacon.
3. Remove from sheet to prohibit sticking and let cool on a new surface.

Pumpkin Butter:

1. Gather ingredients. Spray crockpot with nonstick spray and then combine all ingredients in a bowl and stir until smooth.
2. Pour the mixed ingredients into crockpot and turn crockpot on high heat with lid.
3. Let pumpkin butter cook for at least two hours, or up to a maximum of four hours. Try to stir and scrape the sides every hour or so, this way the mixture does not stick to the crockpot. When it's done, it will be thick and creamy. If it needs some added richness, feel free to stir actual butter into the mixture.
4. When it has thickened and become creamy, remove from heat, allow to cook, then store in an airtight jar with a fastened lid.

Grilled Cheese:

1. Preheat grille (2 burner; Lodge cast iron griddle on the flat side is ideal) to medium-low heat.
2. Smear pumpkin butter on both sides of the bread, then a portion of the cheese, then the Pig Candy, then a couple of slices of apple and lastly, a bit more cheese.
3. Close and butter the top and the bottom of the bread.
4. Place sandwiches on the griddle; cover with a metal bowl (careful, it will get hot) and let the sandwiches get nice and golden brown, 5-6 minutes.
5. Flip, cover again and cook until the cheese is melted and both sides are golden brown, 5 more minutes.

Pumpkin Sage Stuffed Shells

Submitted by Sarah Scism of Bessemer City, NC

"Looked interesting and seemed like a tasty dish." - Sarah Scism



Ingredients

12-oz. jumbo shells
5-oz. baby spinach
15-oz. pumpkin puree
1-½ tsp. sage
1 egg
28-oz. can of marinara sauce of your choice
1 c. ricotta cheese
1 c. mozzarella cheese
1 tsp. chili powder
¼ tsp. nutmeg
1-½ tsp. kosher salt
Fresh ground pepper
2/3 c. shredded Parmesan cheese

Directions

1. Preheat oven to 375F.
2. Boil shells according to package instructions
3. When pasta is done, use the boiling pasta water to wilt the spinach. Place spinach leaves in the colander. Once the pasta is done, remove from the heat and pour over spinach to wilt it. Remove greens to a bowl to drain and finish draining pasta. Drizzle olive oil over pasta to prevent sticking, if desired. Squeeze water from the greens with a paper towel, then chop roughly.
4. To make filling combine spinach, ricotta, mozzarella, pumpkin, chili powder, nutmeg, sage, salt and several grinds of black pepper in a medium bowl. Then stir in the egg.
5. Spread the marinara sauce across the bottom of a 9x13 and 9x9 pan. Fill each shell with the filling then arrange them in a single layer in the pans. Top each pan with shredded Parmesan cheese. Bake for about 20 minutes, until the cheese is melted and filling is warm.

Spicy Pumpkin Chili

Submitted by Shannah Grace Spargo of Belmont, NC



“I love a good bowl of chili in these cold months. I also love pumpkin treats! Together are two of my favorites in one bowl.” - Shannah Grace Spargo

Ingredients

1-lb. ground beef sauce	1 (8-oz.) can tomato
1/2 tsp. crushed red pepper flakes, to taste	1 (4-oz.) can tomato sauce with garlic and onions
1 tsp. minced garlic	2 (14.5-oz.) cans petite diced tomatoes
1/2 large onion, diced	1 (14.5-oz.) can fire-roasted diced tomatoes
1 green bell pepper, diced	1 (15-oz.) can pumpkin puree
1 red bell pepper, chopped	2 tsp. pumpkin pie spice
1 (15-oz.) can kidney beans, rinsed and drained	2 tsp. chili powder
1 (15-oz.) can black beans, rinsed and drained	1 tsp. ground cumin
1 (15-oz.) can Great Northern beans, rinsed and drained	1 tsp. salt, or to taste

Directions

1. Heat a large skillet over medium-high heat; cook and stir the beef in skillet until crumbly and no longer pink, about 5 minutes.
2. Stir in the red pepper flakes, garlic, and onion; continue cooking until the beef has browned and the onion has softened and turned translucent.
3. Add the green and red bell pepper and cook 5 minutes more.
4. 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.

YOUTH: AGES 8 - 12: DESSERTS

Gamer Pumpkin Cheesecake with Oreo Crust

Submitted by Jonathan Caldwell Jr. of Gastonia, NC

Ingredients

3 blocks of cream cheese softened	1 can pumpkin puree
4 large eggs	$\frac{3}{4}$ c. granulated sugar
$\frac{1}{2}$ c. packed brown sugar	$\frac{1}{4}$ c. sour cream
2 tsp. pure vanilla extract	2 tbsp. all-purpose flour
1 tsp. pumpkin pie spice	$\frac{1}{2}$ tsp. ground cinnamon
$\frac{1}{4}$ tsp. kosher salt	24 whole Oreos
6 tbsp. melted butter	

Directions

1. Preheat oven to 350°F.
2. In a large bowl using a mixer beat cream cheese until smooth.
3. Add pumpkin puree, eggs, sugars, sour cream, vanilla, flour, pumpkin pie spice, cinnamon, and salt. Beat until combined. Set aside.
4. In a large resealable plastic bag crush Oreos until fine crumbs. Put in a bowl and pour in melted butter. Stir well.
5. Grease pan with cooking spray and double wrap the outside of the pan in foil. Put Oreo mixture into pan and pack tightly.
6. Pour cheesecake filling over crust and place pan in a baking dish. Place in oven and pour in enough boiling hot water in baking dish to reach halfway up the pan. Bake until cheesecake is a little jiggle in the center for 1 hour 15 minutes.
7. Let cheesecake cool for 1 hour. Remove pan and unwrap the foil. Refrigerate cheesecake for 6 hours.
8. Add Hershey and/or caramel on top if you want.

Macadamia Nut Pumpkin Cookies

Submitted by Addison Brooke Brown of Lincolnton, NC



Ingredients

- 2 c. all-purpose flour
- 2 tsp. ground cinnamon
- 1 tsp. ground cloves
- 1 tsp. baking soda
- 2 sticks butter, softened
- ½ c. sugar
- ½ c. packed brown sugar
- 1 c. canned pumpkin
- 1 large egg
- 2 tsp vanilla extract
- 2 tsp pumpkin extract
- 1-½ c. white chocolate morsels
- 1 c. pumpkin morsels
- 1 c. coarsely chopped macadamia nuts, toasted

Directions

1. Preheat oven to 350°F.
 2. Spread the whole nuts on parchment paper in a single layer. Bake 7-10 minutes or until the nuts darken in color. Remove parchment paper from pan to a cooling rack. Cool completely, then coarsely chop. Set aside.
 3. Combine flour, cinnamon, cloves, and baking soda in a small bowl.
 4. In a large mixing bowl, beat softened butter, sugar and brown sugar until creamy.
 5. Add in pumpkin, egg and extracts until well-blended.
 6. Gradually beat in flour mixture. Stir in morsels and nuts until combined.
 7. Drop by rounded tablespoons onto greased baking sheets; flatten slightly with the greased bottom of a glass dipped in sugar.
 8. Bake for 11-14 minutes until centers are set.
 9. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
- Makes 3-4 dozen.

Patterned Pumpkin Roll

Submitted by Easton Scism of Bessemer City, NC

*“I was looking on Pinterest and saw a pumpkin roll and thought, “What if I can make designs on it?”
When I looked it up, it looked so good, so I made it.” - Easton Scism*

Ingredients

For the Pattern Batter:

- 1.5 oz. butter (3 tbsp.) at room temperature
- 3 egg whites at room temperature
- 2-oz. powdered sugar ($\frac{1}{2}$ c.)
- 3-oz. all-purpose flour ($\frac{2}{3}$ c.)
- gel food coloring (I used Americolor Ivory, Egg Yellow, Pumpkin, Super Red, and Chocolate Brown)

For the Pumpkin Cake:

- 3.3-oz. all-purpose flour ($\frac{3}{4}$ c.)
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- 2 tsp. pumpkin pie spice
- $\frac{1}{2}$ tsp. salt
- 7-oz. granulated sugar (1 c.)
- 2 tbsp. brown sugar
- 3 eggs at room temperature
- 5.5-oz. pumpkin puree ($\frac{2}{3}$ c.)
- 1 tsp. vanilla extract
- powdered sugar

For the Pumpkin Spice Filling:

- 4-oz. butter at room temperature
- 6-oz. powdered sugar (1- $\frac{1}{2}$ c.)
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ c. International Delight Pumpkin Pie Spice Creamer
- 4-oz. full-fat cream cheese at room temperature

Directions

To make the Pattern Batter:

1. Combine all ingredients in a medium bowl. Blend with a hand mixer or stand mixer until the batter is smooth. Do not keep mixing after it is blended, or it might start to separate.
2. Divide the batter into four portions. Add gel food coloring and stir until you have four vibrant autumn colors. I used Americolor gels in the following combinations: Ivory + Egg Yellow to make yellow, Ivory + Pumpkin to make orange, Ivory + Super Red to make red, and Chocolate Brown + Super Red to make burgundy. Place the colors in piping bags fitted with a small round tip - I used a #2 piping tip.
3. Place your design template on a 10x5-inch jelly roll pan, and place a piece of parchment over it. (Alternately, draw a design on the back side of a piece of parchment paper.) Spray baking spray or nonstick spray on the piece of parchment, and wipe it lightly with paper towel to remove excess.
4. Trace the pattern with your batter. If you want to draw outlines with one color and fill in with another, draw the outlines first and freeze for 15-20 minutes, then add the filler color on top. Once your pattern is complete, freeze the pan for at least 20 minutes to set the batter. (Longer is okay). While the pan is in the freezer, make the pumpkin cake batter.

To make the Pumpkin Cake:

1. Preheat oven to 350°F. Sift together the flour, baking powder, baking soda, spice, and salt in a medium bowl, and set aside.
2. Place both sugars and the eggs in the bowl of a stand mixer fitted with a paddle attachment, and beat them together for three minutes until thick and light yellow. Add the pumpkin and vanilla extract, and mix until combined.
3. Add the flour to the mixer, and mix on low speed just until combined. Scrape down the bottom and sides of the bowl with a spatula to finish mixing the batter.
4. Scrape the pumpkin cake batter directly on top of the pattern you piped in the baking sheet. Smooth it into a thin, even layer. Bake for 16-18 minutes, until the cake starts to darken along the edges and it springs back when lightly pressed in the middle.
5. As soon as the cake is done, it's very important that you work quickly, while it is still hot, to get it out of the pan and roll it up. If you wait too long it will most likely crack.
6. Once the cake is out of the oven, immediately run a knife around the edges to loosen it from the pan. Spray a piece of parchment or waxed paper with nonstick cooking spray, and place it on top of the cake. Put a baking sheet or cutting board on top of the parchment, and carefully flip the cake upside-down, so the top of the cake is resting on the cutting board. Remove the jelly roll pan and set it aside.

7. Peel the parchment off of the bottom of the cake revealing the design. Sprinkle the top of the cake liberally with powdered sugar. Take a cotton tea towel and sprinkle both sides with a generous amount of powdered sugar too, rubbing it into the towel. Place the sugared towel on top of the design. Put a cutting board or baking sheet on top of the towel, and once again flip the cake over - now the tea towel should be on the bottom, and the cake should be right side up.
8. Remove the parchment from the top of the cake. Starting on the skinny edge, carefully roll the cake and the tea towel up together. Refrigerate the cake for at least an hour. It should be completely cool before you try to unroll it. If you try too soon, it will likely crack.
9. While you're waiting for the cake to cool, make the pumpkin spice filling.

To Make the Pumpkin Spice Filling:

1. Combine the butter, powdered sugar, and salt in the bowl of a large stand mixer fitted with the paddle attachment. Mix them together on low speed, then gradually raise the speed to medium and beat it for four minutes, until the mixture is white and fluffy.
2. Add the creamer to the bowl. Beat on low speed until it is incorporated. It is normal for the mixture to look separate (and, frankly, weird and chunky) at this stage. Once the liquid is mixed in, gradually raise the speed to medium and beat for another four minutes, until the frosting has come together, is smooth and glossy, and has a stiffer texture.
3. Remove the buttercream from the bowl and add the softened cream cheese. Beat it with a paddle attachment until you're sure it's smooth and free of lumps. Turn the mixer to low and add the frosting to the cream cheese in 3-4 batches. Once all of the frosting is added, stop mixing and finish stirring by hand. Chill until you're ready to assemble the cake.

To Assemble:

1. When the cake is completely cool, carefully unroll it. Be gentle, since it will want to stick to the towel. Some cracking on the top of the cake (the undecorated side) is normal. Spread the frosting in an even layer on the cake.
2. Roll the cake up again, this time rolling it over itself and not the towel. Brush the top of the cake with a light layer of simple syrup or creamer to remove the extra powdered sugar and reveal the design. Wrap the cake in plastic wrap and refrigerate for at least four hours to firm it up and make it easier to cut.
3. Cut the cake in one-inch pieces and enjoy! The cake can be stored, well-wrapped, in the refrigerator for up to a week.

Pumpkin Bundt Cake

Submitted by Rylee Crocker of Gastonia, NC

“I like this recipe because it is easy to make and very delicious.” - Rylee Crocker

Ingredients

- 1 box Betty Crocker Super Moist yellow cake mix
- 1 c. canned pumpkin
- ½ c. water
- ⅓ c. vegetable oil
- 1 tbsp. pumpkin pie spice
- 4 eggs
- ⅓ c. Betty Crocker Rich & Creamy Cream Cheese Frosting
- 2 tbsp. chopped toasted pecans.

Directions

1. Heat oven to 325°F. Generously grease and flour 12-cup fluted tube cake pan or spray with cooking spray with flour.
2. In a large bowl, beat cake mix, pumpkin, water, oil, pumpkin pie spice and eggs with an electric mixer on low speed until moistened, then on medium speed two minutes, scraping bowl occasionally. Pour batter into pan.
3. Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about one hour.
4. In small microwave bowl, microwave frosting uncovered on low 10 to 20 seconds, stirring until thick drizzling consistency. Spoon over cake.
5. Sprinkle toasted chopped pecans on top of cake. Refrigerate leftover cake.

Pumpkin Chip Whoopie Pies

Submitted by Annabelle Smillie of Charlotte, NC

Ingredients

3-¹/₄ c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 c. (2 sticks) butter, softened
³/₄ c. granulated sugar
³/₄ c. packed brown sugar
1 tsp. vanilla extract
2 large eggs
2 c. (12-oz.) Nestle Toll House semi-sweet chocolate morsels
1 can pumpkin
Add any spices from pumpkin spice, cinnamon, nutmeg - little dashes

Cream Cheese Frosting:

6 tbsp. butter, room temperature
6-oz. cream cheese, room temperature
1 tsp. vanilla extract
3 c. confectioners' sugar

Directions

1. Preheat oven to 375°F.
2. Combine 2-¹/₄ cups flour, baking soda, and salt in small bowl.
3. Beat butter, granulated sugar, brown sugar, and vanilla extract in larger mixer bowl until creamy. Add eggs, one at a time, beating well after each addition.
4. Add one cup flour and can of pumpkin.
5. Gradually beat in flour mixture. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.
6. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
7. For frosting: Cream butter and cream cheese with mixer until combined. Add vanilla and mix until combined. Add sugar to the creamed mixture in two or three batches, scraping down the sides of the bowl after each addition. Once the cookies have cooled you apply frosting on side and make a pie. The pumpkin cookies come out cake light so I would recommend make small balls so they stay moist and put a good thick layer between.

Pumpkin Cinnamon Rolls

Submitted by Sarah Scism of Bessemer City, NC

“Who doesn’t like cinnamon rolls and then add pumpkin?” - Sarah Scism



Ingredients

- 1 pkg. (12-oz.) Grands crescent rolls
- ½ c. pumpkin puree
- 1 tsp. pumpkin pie spice
- 1/3 c. packed brown sugar
- 3-oz. cream cheese
- 1-½ tsp. butter
- 2 tsp. vanilla
- 1 c. powdered sugar
- 1 tbsp. milk

Directions

1. Preheat oven to 350°F. Line a 9x9 baking pan with parchment paper, set aside.
2. Unroll crescent dough into two squares. Firmly press perforations to seal.
3. Mix pumpkin, spices, brown sugar together and spread evenly over dough.
4. Starting at one end roll the dough over till you get to the other end. Using a serrated knife, cut into 8 rolls.
5. Place slices cut side down in a prepared pan. Bake for 20-22 minutes until lightly brown. Combine remaining ingredients while rolls are cooking. Beat until combined.
6. Remove rolls from oven and frost immediately.

Pumpkin Cream Cheese Muffins

Submitted by: Isaac Spurling of Lincolnton, NC

“I love morning muffins and this one was so good that I wanted everyone else to try it as well.” - Isaac Spurling

Ingredients

6 tbsp. butter (unsalted, melted)
1/2 c. sour cream
3/4 c. whole milk
1 large egg
1 c. pumpkin puree
2 tsp. pumpkin pie spice
1-1/2 c. all-purpose flour (unbleached)
2-1/2 tsp. baking powder
1/4 c. brown sugar
1/4 tsp. salt
1 tsp. vanilla extract
6-oz. cream cheese, softened
1/2 c. powdered sugar

Directions

1. Spray muffin pan with non-stick spray. Preheat oven to 400°F.
2. Make sure to let butter cool slightly after you have melted it. Combine it with the sour cream, whole milk, pumpkin, pumpkin pie spice, vanilla extract, and egg in a measuring cup. Beat ingredients until completely combined.
3. Add flour, baking powder, sugar, and salt to a mixing bowl. Stir until well combined.
4. Gently fold in wet mixture into the dry mixture. Be really careful to not over mix. Just make sure there aren't any dry ingredients left in the bowl.
5. Use a small ice cream scoop or rubber spatula to scoop the batter into the paper-lined muffin tins, fill to about half way full.
6. Mix together the softened cream cheese and powdered sugar in a small bowl. Roll a small ball of cream cheese mixture and place on top of batter in the muffin tin, repeat until each muffin well has a ball of cream cheese. Cover the cream cheese with muffin batter until completely covered.
7. Bake in the oven for about 20 minutes, or until a toothpick comes out clean.

Pumpkin Cupcakes with Cream Cheese Frosting

Submitted by Kordak Genovese of Gastonia, NC

“My family and I enjoy camping and I am also in Boy Scouts. This is my most requested dessert to bring and there are never any left.” - Kordak Genovese

Ingredients

- 2 c. all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. coarse salt
- 1 tsp. ground cinnamon
- 1 tsp. ground ginger
- ¼ tsp. freshly grated nutmeg
- ¼ tsp. ground allspice
- 1 c. packed light-brown sugar
- 1 c. granulated sugar
- 1 c. (2 sticks) unsalted butter, melted and cooled
- 4 large eggs, lightly beaten
- 1 can (15-oz.) pumpkin puree

Directions

1. Preheat oven to 350°F. Line cupcake pans (24 cupcakes) with paper liners; set aside. In a medium bowl, whisk together flour, baking soda, baking powder, salt, cinnamon, ginger, nutmeg, and allspice; set aside.
2. In a large bowl, whisk together, brown sugar, granulated sugar, butter and eggs. Add dry ingredients, and whisk until smooth. Whisk in pumpkin puree.
3. Divide batter evenly among liners, filling each about halfway. Bake until tops spring back when touched, and a cake tester inserted in the center comes out clean, 20 to 25 minutes, rotating pans once if needed. Transfer to a wire rack; let cool completely.

Pumpkin Pie Cinnamon Rolls

Submitted by Alaina Renn of Kings Mountain, NC

Ingredients

- 2 cans Pillsbury Crescent Rounds
- 4 tbsp. butter, melted
- ½ c. pumpkin puree (not pie filling)
- 1 tbsp. milk
- ¼ c. packed light brown sugar
- ¼ tsp. ground cinnamon
- ⅛ tsp. ground nutmeg

For the Frosting:

- 4-oz. cream cheese, softened
- 1-½ c. powdered sugar
- ¼ tsp. pumpkin pie spice
- 1 tsp. pure vanilla extract

Directions

1. Preheat oven to 375°F. Lightly grease two 8-inch cake pans with non-stick spray; set aside.
2. Separate dough into 16 rolls and unroll. Brush each piece of dough with melted butter.
3. In a small bowl, mix together pumpkin puree, milk, brown sugar, cinnamon and nutmeg.
4. Evenly divide pumpkin filling and spread over each piece of rolled-out dough.
5. Carefully roll up each dough, lightly pinching seams together.
6. Arrange rolls 1-inch apart in the prepared cake pan.
7. Bake for 16 to 18 minutes, or until tops are golden brown.

In the meantime, prepare the frosting:

1. Place cream cheese in your mixer's bowl and cream for one minute.
2. Gradually add in powdered sugar and continue to beat until well combined.
3. Mix in pumpkin pie spice.
4. Add vanilla and mix until thoroughly combined.
5. Remove pans from oven and immediately brush each roll with frosting. Serve.

Pumpkin Roll

Submitted by Zander Brooks of Gastonia, NC

Ingredients

Cake:

3 eggs

$\frac{2}{3}$ c. pumpkin

$\frac{3}{4}$ c. flour

1 tsp. baking soda

1 c. sugar

2 tsp. cinnamon

Filling:

8-oz. pkg. cream cheese softened

1 tbsp. butter, oleo, or crisco, softened

$\frac{1}{2}$ tsp. vanilla

1 c. powdered sugar

Directions

For Cake:

1. In a mixing bowl, mix cake ingredients.
2. Pour into greased/flour cookie sheet.
3. Bake at 350°F for 10-15 minutes. Let cool on the cookie sheet.
4. When cool, loosen from cookie sheet with a spatula, but leave on sheet.

For Filling:

1. In a mixing bowl, beat filling ingredients.
2. Spread filling over cake, roll up like a jelly roll.
3. Wrap in wax paper, then foil. Freeze it. It will stay rolled once it is frozen and thaws. Slice and set in refrigerator before serving.

Pumpkin Spice Cake

Submitted by Shannah Grace Spargo of Belmont, NC

"I chose this recipe because it has all my favorite ingredients in one delicious cake." - Shannah Grace Spargo



Ingredients

For Cake:

- 2 c. all-purpose flour
- 1- $\frac{1}{2}$ c. granulated sugar
- 1 tsp. baking soda sifted to get rid of lumps
- 2 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. pumpkin pie spice
- 3 large eggs, room temperature
- 1 c. vegetable oil
- 1 can (15-oz.) pumpkin puree

For Frosting:

- 1 pkg. (8-oz.) cream cheese, room temperature cut into quarters
- 1 stick (8 tbsp.) unsalted butter, room temperature
- 1 c. powdered sugar
- 2 tsp. real vanilla extract
- pecans to decorate, option

Directions

1. Preheat oven to 350°F. Grease a 9x13-inch non-stick baking pan. In a large bowl, whisk together the dry ingredients.
2. In a second medium bowl, whisk together wet ingredients until well combined.
3. Add wet ingredients to dry ingredients and whisk until smooth. Transfer to prepared baking dish and bake for 35-40 minutes, or until a toothpick poked in the center comes out clean.
4. Combine all frosting ingredients in stand mixer. Beat on medium speed until combined, then beat on high speed 2-3 minutes or until fluffy.

Pumpkin Spice Cupcakes with Cream Cheese Frosting

Submitted by Sydney Sheppard of Dallas, NC

"I chose this recipe because it is nice and simple to make. It tastes so delicious and tasty in your mouth." - Sydney Sheppard



Ingredients

Cupcake batter:

3/4 c. unsalted butter, softened
1 c. brown sugar
1 (15-oz) can of pumpkin
1 tsp. vanilla extract
1 tbsp. ground cinnamon
1 tsp. baking powder
3/4 tsp. salt

1-1/2 c. white sugar
3 large eggs
1 c. buttermilk
2-1/3 c. all-purpose flour
1/2 tsp. ground ginger
1/2 tsp. baking soda

Frosting/Garnche:

8-oz cream cheese, softened
4 c. powdered sugar

1/2 c. unsalted butter, softened
1-1/2 tsp. vanilla extract

Directions

1. Preheat oven to 350F.
2. Cream butter white/brown sugar until fluffy.
3. Add eggs one at a time, pumpkin, 1/4 cup of buttermilk, and vanilla extract.
4. In another bowl, combine flour, pumpkin spice, cinnamon, ginger, baking soda, and salt.
5. Add dry ingredients to wet ingredients, alternating with buttermilk.
6. Fill cupcake liner 3/4 of the way full.
7. Bake 20-25 minutes. Cool 10 minutes.
8. Beat cream cheese and butter until fluffy. Add powdered sugar, vanilla and cinnamon. Beat until smooth.

Pumpkin Spice Macarons with Pumpkin Cream Filling

Submitted by Payton Lenox of Mt. Holly, NC

“We watch a lot of baking shows and they are often making macarons. Decided to give it a try making them and they turned out great! Now trying them with pumpkin.” - Payton Lenox

Ingredients:

For the French Macarons:

- 200 grams powdered sugar
- 113 grams almond meal
- 113 grams egg whites
- 1 pinch cream of tartar
- 100 grams granulated sugar
- ½ tsp. pumpkin pie spice

For the Pumpkin Cream Filling:

- 1 c. heavy whipping cream
- 1 c. powdered sugar
- 1 tsp. ground cinnamon
- 1 c. canned pumpkin
- ½ tsp. vanilla
- ¼ tsp. nutmeg
- 8-oz. cream cheese

Directions

For the French Macarons:

1. Add powdered sugar, pumpkin pie spice, and almond meal to a food processor and pulse 7-8 times. Sift through a fine mesh sieve.
2. Add egg whites and cream of tartar to the bowl of a stand mixer. Start beating on speed 6, until no more greenish liquid could be seen.
3. Continue beating on speed 6 and slowly add in granulated sugar. Beat on speed 8, until stiff peaks. Do not over beat.
4. Add the almond mixture in 3 increments, folding between each addition. The mixture should be a lava consistency. Fill a piping bag, fitted with wilton N12 tip with the mixture.
5. Pipe mixture oven prepared baking sheets, lined with parchment paper or silpat mats.

6. Slam sheets 5-6 times on the counter to release air. Let the cookies dry at room temperature for 45 minutes. Preheat your oven to 325°F.
7. Bake sheets of macarons one at a time, for 11-13 minutes, until fully cooked, but not burned. Check at 11 minutes of baking, if the tops slide, they need 1-2 more minutes. Let the macarons cool for 10 minutes, before you remove them from the baking sheets.

For the Pumpkin Cream Filling:

1. In a chilled mixing bowl, combine the heavy whipping cream, and the powdered sugar. Beat on high (with a whisk attachment, if available) until peaks form and the mixture is thick and whipped. Set aside. (If you prefer, skip this step and use a ready-made whipped topping).
2. Grab a separate bowl, combine the softened cream cheese, canned pumpkin, vanilla, cinnamon, and nutmeg. Mix on medium speed until combined.
3. Fold the whipped topping into pumpkin mixture.

To assemble:

1. Pipe 2 teaspoons cream filling to one shell and stick the other one to it. Store macarons in an air-tight container for 5 days in the fridge, or freeze for up to 60 days. Servings: 36

Pumpkin Tiramousse

Submitted by LucyMae McDuffie of Belmont, NC

“I really wanted to make a pumpkin cheesecake, but our kitchen is being renovated so I had to find a recipe that did not need to be baked. I love tiramouose so I thought pumpkin tiramousse would be delicious.” - LucyMae McDuffie

Ingredients

1 (15-oz.) can pumpkin puree
1/2 c. light brown sugar
3/4 tsp. ground ginger
3/4 tsp. ground cinnamon
1/4 tsp. kosher salt
pinch of freshly grated nutmeg
3/4 c. granulated sugar
1-1/2 c. mascarpone cheese
2-1/2 c. heavy cream
2 c. brewed coffee, cooled
2 (7-oz.) packages ladyfingers
chocolate shavings

Directions

1. In a large bowl, whisk the pumpkin puree with the brown sugar, ginger, cinnamon, salt, nutmeg and 1/2 cup of the granulated sugar.
2. Add the mascarpone and 1-1/2 cups of the heavy cream.
3. Using an electric mixer beat the pumpkin mixture at medium speed until soft peaks form; do not overbeat.
4. In a medium bowl, whisk the brewed coffee with 2 tablespoons of the granulated sugar until it's dissolved.
5. Dip both sides of 6 ladyfingers in the coffee and arrange them in a single layer in a 4-quart trifle dish.
6. Spread one cup of the pumpkin mousse on top. Repeat the layering 5 more times, ending with a layer of the pumpkin mousse. Cover and refrigerate the tiramisu overnight.
7. In a large bowl, using an electric mixer, beat the remaining one cup of cream with the remaining two tablespoons of granulated sugar until soft peaks form.
8. Dollop the whipped cream over the tiramisu, garnish with shaved chocolate.

YOUTH: AGES 13 – 18: MAIN DISH & MISCELLANEOUS ENTRIES

Chicken Bacon Pumpkin Gnocchi

Submitted by: East Gaston High School - Food & Nutrition I Class Students: Aryn Craig, Paige Ford, James Parlow, and Alyssa Woodward

“Pumpkin and bacon are best friends! They make for a great filling meal in the fall.” - Students from East Gaston High School’s Food & Nutrition I Class

Ingredients

2 pkg. gnocchi (about 2 pounds)	8 strips bacon, diced
2 boneless, skinless chicken breasts, diced	8-oz. cream cheese, cut into cubes
1 c. pumpkin puree	½ c. Parmesan cheese
2 tsp. smoked paprika	½ tsp. chipotle chile powder
½ tsp. garlic powder	1 c. half and half (or whole milk)
kosher salt and pepper, to taste	3 green onions, sliced

Directions

1. Bring a large pot of water to boil over high heat. Add gnocchi and cook according to package directions.
2. Once cooked drain, drizzle with a little olive oil (to keep moist and from sticking together) and set aside.
3. Set a large skillet over medium heat and add bacon. Fry until crispy and remove from pan to a paper towel-lined plate to help drain off any remaining fat.
4. To the pan add diced chicken and season with kosher salt and pepper. Cook until no longer pink. Remove chicken from the pan and set aside.
5. If there is a lot (more than a tablespoon) of fat remaining in the pan, drain and then add cream cheese. If not, skip the draining and directly add in cream cheese. Stir gently until it starts to melt.
6. Add in pumpkin puree, Parmesan cheese, smoked paprika, chipotle chile powder and garlic powder. Stir to combine.
7. Add in half and half and stir until combined.
8. Add gnocchi, chicken and bacon to the pan. Stir together and let sauce cook for five minutes to warm the gnocchi and chicken throughout. At this point the sauce should have thickened up nicely. If the sauce is too thick add a little more half and half if it's too thick let it cook down just a little more.
9. Taste the dish and season with kosher salt and pepper if needed.
10. Sprinkle the finished dish with green onions and serve immediately.

Chicken Saute with Pumpkin Puree

Submitted by Jabrea Turnipseed of Mt. Holly, NC

“The colour and crispiness of the skin rivals a good roast, and there’s something satisfying about cooking it perfectly this way.” - Jabrea Turnipseed

Ingredients

0.6 kg free-range chicken
sea salt
2 tbsp. extra virgin olive oil
100g unsalted butter
8 unpeeled garlic cloves
100ml quality red wine vinegar
1 vine-ripened tomato, peeled, deseeded and diced
3 tbsp. chopped flat-leaf parsley
freshly ground pepper

For the pumpkin puree:

600 g peeled pumpkin, cut into 2-3cm dice
½ tsp. sea salt, plus 1-½ tsp. extra
50g unsalted butter, diced, plus 25g, finely diced, extra
½ brown onion, finely diced
freshly ground black pepper
honey
cinnamon

Directions

1. For the puree, place the pumpkin in a saucepan and add cold water until it sits just below the top of the pumpkin. Add the half-teaspoon of salt and simmer until soft, about 20 minutes. Drain any remaining water and set aside.
2. Meanwhile, heat 50g of butter in a heavy-based saucepan over low heat. Add the onion and the extra sea salt and saute until the onion is very soft, about 5 minutes. Add the pumpkin and cook for a further 2 minutes.
3. Puree the mixture in a food processor or blender. Stir in the extra butter until completely melted. Check the seasoning.
4. Put the chicken on a chopping board and remove the wing tips. Remove both legs and cut them in half. Remove the backbone, cut down the breastplate, then cut each breast in half. Season the chicken pieces with sea salt.

5. Heat the extra virgin olive oil and half the butter in a heavy-based frying pan over a medium-high heat. Add the chicken pieces, skin side down, and cook for 5 minutes, or until the skin is nice and brown. Turn the chicken pieces over and add the garlic.
6. Cover and reduce the heat to low. After about 20 minutes, remove the breasts and keep warm. Cook the legs for another 5 minutes, then remove and keep warm with the breasts. Keeping the heat on low, add the vinegar to the pan and scrape with a wooden spoon, then add the remaining butter and whisk it until it melts and forms a sauce. Don't let the sauce boil or it will split. Check the seasoning, add tomato, parsley and freshly ground black pepper to finish.
7. To serve, spoon the pumpkin puree onto four large white plates, top with crispy chicken and spoon the sauce over the top.

Pumpkin Alfredo

Submitted by East Gaston High School - Food & Nutrition I Class Students: Laura Day, Amber Lay, Lori Potje, and Lani Winston

“Every student wants to make alfredo in our class. This is a great dish to add the pumpkin to and make it creamier!” - Jill Lenox, class instructor

Ingredients

- 12-oz. fettuccine
- 2 tbsp. butter
- 2 garlic cloves, minced
- $\frac{3}{4}$ c. pumpkin puree
- $\frac{1}{2}$ c. whole milk
- $\frac{1}{2}$ c. finely grated Parmesan, plus more for serving
- $\frac{1}{2}$ tsp. chopped rosemary
- $\frac{1}{4}$ tsp. grated nutmeg
- 2 tbsp. chopped parsley

Directions

1. In a large pot of salted boiling water, cook fettuccine according to package directions until al dente. Drain.
2. In a large skillet, melt butter over medium heat. Add garlic and saute until fragrant, about one minute. Stir in rosemary and pumpkin. Pour in milk and stir until evenly combined, then stir in Parmesan and nutmeg. Season with salt and pepper. Simmer for 5 minutes, or until you reach your desired consistency.
3. Turn off heat and toss pasta in the sauce. Garnish with parsley and more Parmesan, if desired.

Pumpkin Hummus and Cinnamon-Sugar Pita Chips

Submitted by East Gaston High School - Food & Nutrition I Class Students: Dreagon Gulley, Elizabeth Lyles, Jayda Morgan, and Kirsten Pleasant

“Hummus makes for a great dip and is much healthier than some alternatives. Tastes great, too!” - Students from East Gaston High School’s Food & Nutrition I Class

Ingredients - Pita Chips:

2 whole wheat, Greek-style pita breads	1 tsp. ground cinnamon
2 tbsp. olive oil	½ tsp. white sugar

Directions - Pita Chips:

1. Preheat oven to 350°F.
2. Cut each pita bread into eight wedges and brush with olive oil. Sprinkle cinnamon and sugar on top and place wedges on a baking sheet.
3. Bake in the preheated oven until crispy on the edges and slightly soft in the middle, 12 to 14 minutes; they will harden as they cool
4. Serve immediately or store in an airtight container after cooling.

Ingredients - Pumpkin Hummus:

1 c. pumpkin puree	1 (15-oz.) can chickpeas, drained and rinsed
½ c. tahini	¼ c. apple cider vinegar
2 tbsp. extra-virgin olive oil	1 chipotle pepper in adobo sauce
½ tsp. ground cinnamon, plus more for garnish	½ tsp. paprika, plus more for garnish
1 tsp. toasted sesame seeds, for garnish	kosher salt
	pita chips, for serving

Directions - Pumpkin Hummus:

In a large food processor, blend all ingredients until smooth. Season with salt and spoon into a bowl. Garnish with sesame seeds, paprika, and cinnamon.

Pumpkin Spice Casserole

Submitted by Madison Dodd of Dallas, NC

Ingredients

2 c. Libby's 100% Pure Pumpkin
1/3 c. butter, melted
1 c. sugar
1/2 tsp. salt
2 eggs, beaten
1 tsp. vanilla extract
1 tsp. pumpkin pie spice extract
2 tsp. flour

Topping:

1 c. pecans, chopped
1/3 c. flour
1/3 c. butter, melted
1 c. brown sugar

Directions

1. Mix pumpkin and melted butter, then add the sugar, salt, eggs, vanilla, pumpkin pie spice and flour. Mix thoroughly. Pour into greased casserole dish.
2. Mix topping ingredients and spread over pumpkin mixture. May refrigerate until ready to bake.
3. Bake at 350°F for 35 minutes.



Pumpkin Turkey Chili

Submitted by East Gaston High School - Food & Nutrition I Class

“Chili season is our favorite! The pumpkin adds a great addition to one of our favorite foods.” - Students from East Gaston High School’s Food & Nutrition I Class: Courtney Bethune, Gabby Carver, Caleb Cassada, and Edan Senecal



Ingredients

1 tbsp. vegetable oil	2 c. pumpkin puree
1 c. chopped onion	1-½ tbsp. chili powder
½ c. chopped, green bell pepper	½ tsp. ground black pepper
½ c. chopped, yellow bell pepper	1 dash salt
1 clove garlic, minced	½ c. shredded cheddar cheese
1-lb. ground turkey	½ c. sour cream
1 (14.5-oz.) can diced tomatoes	

Directions

1. Heat oil in a large skillet over medium heat, and saute onion, green bell pepper, yellow bell pepper, and garlic until tender.
2. Stir in the turkey, and cook until evenly brown. Drain, and mix in tomatoes and pumpkin.
3. Season with chili powder, pepper, and salt. Reduce heat to low; cover, and simmer 20 minutes. Serve topped with cheddar cheese and sour cream.

Savory Pumpkin Pizza

Submitted by East Gaston High School - Food & Nutrition I Class

“Pizza makes everyone happy! Adding pumpkin adds an awesome element of fun.” - Students from East Gaston High School’s Food & Nutrition I Class: Nathaniel Anderson, Allie Hinson, Camden Silvers, and Trevar Williams



Ingredients

One ready to bake pizza dough
1-½ c. pumpkin puree
1 sweet onion, diced
1 tsp. sugar
2 cloves garlic, minced
1 shallot, diced
½ tbsp. thyme, fresh and chopped
salt and pepper, to taste
½ c. *freshly grated* parmesan cheese (opt for the fresh - it’s totally worth it)
2 c. freshly grated havarti cheese
1 c. arugula
extra virgin olive oil

Directions

1. Preheat oven to 350°F. For those that have a pizza stone, put the stone in the oven to warm. While the oven is heating, heat the stove on medium low heat and cook half of the onions with olive oil. You’ll want to cook them on low heat for awhile. I call it caramelizing them, but they don’t really caramelize. I’m not patient enough...so I just cook them until they are soft, smell fantastic, and are relatively translucent. When they are about halfway cooked, sprinkle one teaspoon sugar on them. As they cook, continue to stir and move them around with a spatula.
2. Next, add the pumpkin puree, garlic, shallot, thyme, and the other half of the onion to a mixing bowl. Mix in the parmesan cheese. Add salt and pepper to taste.
3. Finally, follow the directions on the package for preparing the dough.
4. Once the dough is flat and circular, transfer it to your pizza stone and top it with the pumpkin mixture. Sprinkle the arugula and caramelized onions on top of the pumpkin mixture, and then add the grated havarti cheese. You can add a dash of salt and pepper here, too, if you like.
5. The directions on the pizza dough package will instruct you to cook it anywhere from 10-12 minutes, but I like mine for 20-25 minutes. Happy cooking!

YOUTH: AGES 13 – 18: DESSERT ENTRIES

Praline Upside Down Pumpkin Cake

*Submitted by East Gaston High School - Food & Nutrition I Class Students:
Nick Adair, David Florex-Rodriguez, Amber Jones, and Noah Pilgrim*

“Not only does this cake sound yummy, it adds an element of fun when flipping it over!” - Students from East Gaston High School’s Food & Nutrition I Class



Ingredients

1 stick unsalted butter, melted	$\frac{3}{4}$ c. brown sugar
$\frac{3}{4}$ c. pecan halves	$1-\frac{2}{3}$ c. all-purpose flour, plus more for pan
1 tsp. ground cinnamon	$\frac{1}{4}$ tsp. ground allspice
$\frac{1}{4}$ tsp. ground nutmeg	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ tsp. salt	1 stick butter, softened
$\frac{1}{2}$ tsp. baking soda	1 tsp. vanilla extract
1 c. sugar	1 c. homemade pumpkin puree or canned
2 lrg. eggs	
$\frac{1}{2}$ c. warm (110 degrees) milk	

Directions

1. Heat oven to 350°F. Spread pecan halves on a baking sheet and toast for five minutes or until aromatic. Remove from oven and let cool, chop pecans into small pieces, set aside.
2. Melt butter in a small sauce pan. In a 9x2-inch round cake pan, combine one stick of the melted butter and brown sugar.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat softened butte, eggs, milk, vanilla extract, and pumpkin puree together until well combined, about two minutes. Add flour mixture; stir with spoon until just combined.
4. Pour batter into prepared pan, and bake until a cake tester inserted into the middle comes out clean, about 50 minutes. Transfer the cake to a wire rack to cool. Let cake rest five minutes.

Pumpkin Bread with Pumpkin Butter

Submitted by East Gaston High School - Food & Nutrition I Class Students: Alayna Cox, Ashley Figueroa, Mackenzie Graham, Trent Howland, David Njie, and Christian Ortega-Elvira

“Pumpkin butter is the new apple butter. We chose this since it pairs nicely with the bread.” - Students from East Gaston High School’s Food & Nutrition I Class

Pumpkin Butter Ingredients

1 can pumpkin puree	½ c. apple cider
⅓ c. light brown sugar	¼ c. maple syrup
¼ tsp. ground ginger	1-½ tsp. ground cinnamon
¼ tsp. nutmeg	1 tsp. vanilla
pinch salt	

Pumpkin Butter Directions

1. Combine all ingredients in a small saucepan. Simmer over medium-low heat, stirring occasionally, until the mixture has thickened, about 20 minutes. Let cool completely. Store in airtight container in the refrigerator.
2. Spread pumpkin butter on toast, dollop over pancake or serve with apples for dipping.

Pumpkin Bread Ingredients

cooking spray for pan	2 c. all-purpose flour
1 tsp. ground cinnamon	1 tsp. baking soda
½ tsp. baking powder	½ tsp. kosher salt
¼ tsp. ground ginger	¼ tsp. ground nutmeg
½ c. (1 stick) butter, melted	1-¼ c. granulated sugar
1 c. pumpkin puree	¼ c. sour cream
2 large eggs	1 tsp. pure vanilla extract
cinnamon-sugar, for sprinkling (optional)	

Pumpkin Bread Directions

1. Preheat oven to 350°F. Line an 8x4-inch loaf pan with parchment paper then grease with cooking spray (or softened butter).
2. In a large bowl, whisk together flour, cinnamon, baking soda, baking powder, ginger, nutmeg, and salt.
3. In a separate large bowl using a hand mixer, beat melted butter, sugar, pumpkin puree, sour cream, eggs, and vanilla.
4. Gradually add dry ingredients to wet ingredients until just combined. Transfer batter to prepared pan then sprinkle with cinnamon-sugar, if using.

5. Bake until a toothpick inserted into the center of the loaf comes out clean, about 50 minutes to one hour.

Pumpkin Butterscotch Muffins

Submitted by East Gaston High School - Food & Nutrition I Class Students: Shelby Dellinger, Deshawn Dukes, Brianna Gosnell, and Megan Lineberger

"We chose this one because it's a warm fall treat!" - Students from East Gaston High School's Food & Nutrition I Class

Ingredients

- 1-½ c. flour
- ¾ c. sugar
- 1 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. kosher salt
- 1 tsp. cinnamon
- ¼ tsp. ground nutmeg
- 1-½ c. butterscotch chips, divided
- 1 c. canned pumpkin
- 2 eggs
- 6 tbsp. butter, melted and cooled
- ¼ c. sour cream
- 1 tbsp. vanilla extract

Directions

1. Preheat oven to 350°F. In a large bowl, mix together flour, sugar, baking powder, baking soda, salt, cinnamon, and nutmeg. Add 1-¼ cups butterscotch chips, and toss until well-coated with flour mixture (this will keep them from sinking to the bottom of the batter).
2. Add pumpkin, eggs, butter, sour cream, and vanilla, and mix until well-combined
3. Line a muffin tin with liners, and use an ice cream scoop to fill each with batter. Top each muffin with remaining butterscotch chips.
4. Bake until toothpick comes out clean, about 20 minutes.

Pumpkin Cake Pops

Submitted by Caroline Ivester of Gastonia, NC

Ingredients

- 2 c. all-purpose flour
- 1 c. light brown sugar
- ½ c. white sugar
- 1 tsp. baking soda
- 1 tsp. baking powder
- ½ tsp. salt
- 2-½ tsp. pumpkin pie spice
- 1-½ c. canned pumpkin (not pumpkin pie filling)
- 1 tsp. vanilla extract
- ¼ c. vegetable oil
- 1 tbsp. apple cider vinegar
- 1 egg

Directions for Cake:

1. Preheat oven to 350°F. Sift flour into mixing bowl and add brown and white sugar, baking soda, baking powder, salt and pumpkin pie spice.
2. Add pumpkin, vanilla, vegetable oil and apple cider vinegar to mixing bowl. Add egg and mix in. The batter will be thick.
3. Spoon batter evenly into 9" x 13" pan that has been greased and lightly floured. (Shake the flour out.)
4. Bake for 25 minutes or until a toothpick inserted into the center comes out clean.
5. Transfer to a wire cooling rack and allow cake to cool completely. When cake is completely cool, crumble the cake into a large bowl. You will need 4 cups of the crumbled cake.

Ingredients for Cake Pops:

- 16-oz. container of vanilla cake frosting (purchased: do not use the cream cheese kind)
- 8-oz. vanilla candy melts
- vegetable oil, as needed
- 16 (6-inch) lollipop sticks (can get at craft store)
- orange gel food coloring (can get at craft store)
- green decorating sugar (can get at craft store)
- two baking sheets, each lined with parchment paper

Directions for Making Cake Pops:

1. Line a baking sheet (I use a 10" x 13" pan) with parchment paper and set aside.
2. Place the cake crumbs and frosting in a large bowl and mash them together with a spoon just until a dense, moist dough forms and the frosting is evenly blended with no visible lumps.
3. Using your hands, roll the mixture into 16 (1-1/2-inch) balls (about the size of a ping-pong ball) and place them on the prepared baking sheet. Place the baking sheet in the freezer until the cake balls are firm but not frozen: about 30 minutes.
4. When the cake balls are ready, place the candy melts in a medium microwave-safe bowl and microwave on high, stirring every 30 seconds until melted and smooth. (The mixture should be the consistency of softly whipped cream). If it is too thick, add vegetable oil, 1/2 teaspoon at a time until it reaches the desired consistency.
5. Add the orange gel food coloring, a small amount at a time until the mixture is the desired shade of orange. (I dipped a toothpick into the gel and removed a small amount of the gel, then swirled it into the melted candy; repeat with clean toothpick as needed.)
6. Next, remove 2 of the cake balls from the freezer. Dip 1/2-inch of the lollipop stick into the melted candy, then insert the coated end of the stick into the cake ball (insert it about 1-inch into the cake ball). *The candy coating on the stick helps the cake ball to stay on the stick.
7. Immediately dip the cake ball into the melted candy and turn to coat completely. Gently tap and twirl the stick several times on the edge of the bowl to form a thin, even coating, letting the excess drip off.
8. Hold the cake pop upright for about 30-45 seconds to allow the candy coating to set.
9. Next, hold cake pop over the medium-sized bowl that has the green decorating sugar. Sprinkle a small amount of green sugar on the top of the cake pop (where a "stem" would go).
10. Once set, you can place the cake pop on the clean parchment-lined baking sheet. The coating should be set enough that it will not lose its shape when placed on the parchment paper. Repeat the dipping process, 2 cake balls at a time until all have been covered. (*If the melted candy starts to cool and thicken, reheat until it is melted again.)

Pumpkin Cheesecake Delights

Submitted by Kelli McGuire of Maiden, NC



Ingredients

Crust:

- 1- $\frac{2}{3}$ c. graham cracker crumbs
- $\frac{1}{4}$ c. melted butter
- 2 tbsp. sugar

Cheesecake Layer:

- 16-oz. cream cheese, softened
- $\frac{1}{2}$ c. sugar
- 2 eggs
- $\frac{1}{4}$ c. sour cream
- 1 tsp. vanilla extract

Pumpkin Layer:

- 1 c. pumpkin puree, canned (not pumpkin pie mix)
- 2 eggs
- $\frac{1}{2}$ c. milk
- $\frac{1}{2}$ c. brown sugar
- $\frac{1}{2}$ c. granulated sugar
- 1 tsp. pumpkin pie spice
- 1 tsp. cinnamon
- 1 tsp. vanilla extract
- 1 envelope unflavored gelatin
- $\frac{1}{4}$ cup water

Topping:

- whipped cream, optional

Directions

Preheat oven to 325°F. Use a cupcake pan and line with foil liners.

To make crusts:

1. In a medium bowl combine graham cracker crumbs, sugar, and melted butter until all crumbs are moist.
2. Lightly press crumb mixture into cupcake liners.

To make cream cheese layer:

1. In a mixing bowl, beat cream cheese until smooth, add in sour cream and sugar and beat again.
2. Add eggs, one at a time to cream cheese mixture, beating well after each addition.
3. Add vanilla extract and beat one more time.
4. Spoon mixture on top of prepared crust.
5. Bake for about 30-35 minutes or until just set.
6. Remove from the oven and cool completely on a cooling rack.
7. While the crust is cooling prepare the pumpkin layer.

To make a pumpkin layer:

1. In a medium saucepan set over medium low heat, combine pumpkin puree, eggs, brown sugar and granulated sugar, milk, pumpkin spice and cinnamon.
2. Cook and whisk every few minutes for 10 minutes.
3. Remove from the heat and whisk in the vanilla extract.
4. In a small saucepan, sprinkle the gelatin over the water and allow 5 minutes to soften.
5. Turn heat to low and stir to melt gelatin completely.
6. Remove to heat..
7. Add gelatin mixture to pumpkin mixture and combine until smooth.
8. Pour the pumpkin mixture over the cooled cream cheese layer and place in the refrigerator to chill for several hours or overnight. Serve with whipped cream if desired.

Pumpkin Pie Pop Tarts

*Submitted by East Gaston High School - Food & Nutrition I Class Students:
Robert Payne, Elizabeth Phillips, Savannah Soles, and Elijah Stone*



“My students love Pop Tarts! A great way to make a healthier one and enjoy pumpkin.” - Jill Lenox, instructor

Ingredients

For the Pop Tarts

2 refrigerated pie crusts
flour, for rolling out pie doughs
 $\frac{3}{4}$ c. pumpkin puree
 $\frac{1}{3}$ c. brown sugar
1 tsp. pumpkin pie spice
pinch salt
egg wash (1 beaten egg mixed with 2 tsp. milk or water)

For the Glaze

1 c. powdered sugar
1 tbsp. milk
1 tsp. pure vanilla extract
 $\frac{1}{2}$ c. cinnamon sugar
orange sanding sugar

Directions

1. Preheat oven to 350°F and line two large baking sheets with parchment paper.
2. In a medium bowl, whisk together pumpkin, brown sugar, pumpkin pie spice and salt until smooth.
3. On a lightly floured surface, roll out pie crust into a large rectangle until it's about $\frac{1}{8}$ " thick. Cut the dough in half crosswise, then into quarters lengthwise. Transfer pieces to a baking sheet and refrigerate while you repeat process with remaining dough.
4. Spoon a large dollop of the pumpkin mixture into the centers of half of the dough rectangles. Top with another piece of pie crust and press down around the edges. Crimp the edges with a fork, then use a toothpick to gently poke holes in the tops of each pastry (to allow some steam to escape). Brush the pop tarts with egg wash then bake until golden, about 20 minutes. Let cool for about 10 minutes on pan, then transfer to a wire rack to cool completely.

5. Make glaze: In a small bowl, whisk together powdered sugar, milk, and vanilla until smooth. Spoon onto cooled pop tarts and sprinkle with cinnamon sugar and sanding sugar.