

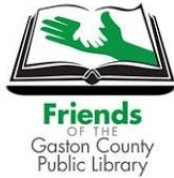
The 6th Annual
**SOMETHIN'
PUMPKIN**



FESTIVAL FAMILY FUN

Recipe Collection

Many thanks to our wonderful sponsors and volunteers for making this event possible:



Ford's Seed Store



And a special thanks to all contestants and families who participated in the 2020 Somethin' Pumpkin Cooking Contest!

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MAIN DISH ENTRIES

Mountaineer Pumpkin Chili

Submitted by Linda Carpenter of Kings Mountain, NC

Ingredients

- 3 pounds ground beef
- 1 medium onion, chopped
- 2 cans (16 ounces each) hot chili beans, undrained
- 2 cans (10 ¾ ounces each) condensed tomato soup, undiluted
- 2 bottles (12 ounces each) chili sauce
- 1 ½ cups canned pumpkin
- 2 teaspoons pumpkin spice
- 1 teaspoons salt
- 1 teaspoon sugar
- 1 teaspoon pepper
- 1 teaspoon chili powder

Directions

In a Dutch oven, cook beef and onion over medium heat until no longer pink, drain.

Stir in the remaining ingredients. Add water if needed.

Bring to a boil. Reduce heat; cover and simmer for about 1 hour, stirring occasionally.

Top with shredded cheese and serve along with your favorite cornbread or crackers!

Note: I puree the onions, my family doesn't want to know there are onions added.



Pumpkin Chili

Submitted by Roopa Eitzenberger of Charlotte, NC

I love anything with pumpkin in it. I like to try new recipes! My Children are always hungry and this recipe is not only delicious but filling.

Ingredients:

- ½ a 3 lb pie pumpkin
- 4 tablespoons unsalted butter
- ¼ cup olive oil
- ¼ cup fine cornmeal
- 1 medium turnip
- 1 lb. ground turkey
- 1 medium red bell pepper, chopped
- ½ an onion, chopped
- 3 cloves garlic, minced
- 1 tablespoon tomato paste
- 2 cups vegetable broth
- 1 (10 ounce) can diced tomatoes with green chilies
- 1 (16 ounce) can chili beans, drained
- 1 cup frozen corn kernels
- ½ tablespoon chili powder
- ½ tablespoon ground cinnamon
- ½ teaspoon ground cumin
- Several dashes Worcestershire sauce
- Salt
- Ground black pepper
- Balsamic vinegar



For serving::

- Chopped green onions, shredded Mexican cheese

Directions

1. Peel the pumpkin and cut into 1-inch pieces.
2. In a soup pot, heat the butter and oil over medium heat. when melted, whisk in the cornmeal until smooth, then stir in the pumpkin, turnip, bell peppers, onion, garlic, and tomato paste. Cook while stirring for 10 minutes.
3. Brown turkey in a separate pan, to be added in the following step.
4. Add the rest of the ingredients, except for the salt, pepper, vinegar, and "for serving" ingredients. Bring back to a simmer. Reduce the heat and simmer for at least 1 hour, or until the pumpkin and turnip are tender.
5. Season with salt and pepper and a dash of balsamic vinegar to taste.

Pumpkin Lasagna

Submitted by Ann Helms of Gastonia, NC

I chose this recipe because it reminds me of fall.

Ingredients:

- ½ lb sliced fresh mushrooms
- 1 small onion, chopped
- ½ tsp salt, divided
- 2 tsp olive oil
- 15 oz canned solid- pack pumpkin
- ½ cup half and half cream
- 1 tsp dried sage leaves
- A dash of pepper
- 9 no cook lasagna noodles
- 1 cup reduced fat ricotta cheese
- 1 cup shredded part skim mozzarella cheese
- ¾ cup shredded parmesan cheese

Directions

1. In a small skillet, saute mushrooms, onions and ¼ tsp salt in olive oil until tender; set aside. In a small bowl. Combine pumpkin, cream, sage, pepper, and remaining salt.
2. Spread ½ cup pumpkin sauce in an 11” x 17” baking dish coated with cooking spray. Top with 3 noodles (Noodles will overlap slightly). Top with ½ of mushroom mixture, ½ c ricotta, ½ cup mozzarella and ¼ cup parmesan. Repeat layers, top with remaining noodles and sauce.



Pumpkin Lasagna with Spinach

Submitted by Jamie Smith of Lincolnton, NC

There's just something about ooey gooey cheesy lasagna. This recipe has a sense of fall sophistication and warm cozy feels.

Ingredients:

- 1 tablespoon olive oil
- 1 small onion, chopped
- 2 cups fresh baby spinach, washed and dried
- ½ teaspoon salt, divided
- 1 cup pure pumpkin
- 1 tablespoon Italian seasoning
- ¼ teaspoon ground black pepper
- pinch of ground nutmeg
- 6 lasagna noodles, divided
- 1 cup part-skim ricotta cheese divided
- 1 cup (4 oz.) shredded part-skim mozzarella cheese, divided
- 1 pack of mozzarella pearls
- ¾ cup (3 oz.) shredded or grated parmesan cheese, divided
- 1 pound of mild sausage

Directions:

1. Preheat oven to 375 degrees F. Spray an 8 inch square baking dish with nonstick cooking spray.
2. Heat oil in a large, nonstick skillet over medium high heat. Add onions. Cook, stirring occasionally for 5 to 6 minutes or until tender. Add spinach and ¼ teaspoon salt and garlic; Stir until spinach is wilted. Remove from heat.
3. Combine pumpkin, sage, pepper, Italian seasoning, remaining salt and nutmeg in a medium bowl. Spread ¼ cup pumpkin sauce onto the bottom of the dish. Top with 2 noodles, overlapping slightly.
4. Spread ½ cup pumpkin sauce to the edge of noodles. Top with half of the spinach mixture, ½ cup ricotta cheese, ½ cup mozzarella cheese, ¼ cup parmesan cheese and sausage.
5. Repeat layers. top with remaining 2 noodles, sauce, and mozzarella pearls. Cover with foil or lid.
6. Bake for 40 minutes. Uncover; Sprinkle with remaining parmesan cheese. Bake uncovered for an additional 5 to 10 minutes or until cheese is melted and light golden brown. Let stand for 10 minutes before serving.



Pumpkin Potato Corn Chowder

Submitted by Sandra Long of Gastonia, NC

I love corn chowder and decided to add pumpkin.

Ingredients:

- ½ cup pasta noodles
- 1 tablespoon butter
- ¼ cup diced yellow onion
- 1 ½ tablespoons minced garlic
- 1 15 oz can pumpkin puree
- 4 cups chicken broth
- ½ cup milk
- 1 tablespoon pepper
- ¾ cup corn (frozen or canned)
- 1 cup diced cooked potatoes (1 15 oz can)
- 4 ½ ounces smoked sausage, sliced
- ¾ cup cooked crumbled bacon, divided
- ¼ cup crumbled goat cheese
- 2 tablespoons pepitas
- 2 tablespoons chopped fresh parsley

Instructions:

1. Cook the pasta noodles according to the package directions. Drain and set aside.
2. In a large saucepan, saute the butter and onion until soft. Add the garlic and cook for another minute.
3. Stir in the pumpkin, chicken broth, milk, and pepper. Slowly heat on medium high heat until it comes to a low boil. Turn down the heat immediately.
4. Add the corn, potatoes, noodles, sausage, and ½ cup bacon and heat until everything is hot.
5. Top with goat cheese, pepitas, parsley, and remaining bacon right before serving. If you don't care for goat cheese, just omit it.



Pumpkin Soup

Submitted by Christopher Smith of Mooresville, NC

Ingredients:

1 medium sized pumpkin, scoop out the seeds and slice it into medium chunks with the skin on
4 TBSP olive oil
4 red onions, finely sliced
3 TBSP balsamic vinegar
2 regular potatoes, cubed
1 medium sweet potato, cubed
3 garlic cloves, grated
5 cups veggie stock
2 TBSP coriander powder
2 TBSP dry oregano
2 TBSP dry thyme
1 TBSP turmeric powder
1 TBSP garlic powder or garlic granules
pinch chili powder
salt and pepper, to taste
2 TBSP apple cider vinegar

Instructions:

1. Preheat the oven to 425°F and line a tray with baking paper.
2. Prep the pumpkin and add the cubes to a large bowl with 2 TBSP olive oil. Add it to the pan and roast for 20 minutes.
3. Add 2 TBSP olive oil to a medium pan on low heat, with the onions and balsamic vinegar. Cook for 20 – 30 minutes, stirring often, until soft and caramelized. Then turn off the heat and set aside.
4. While the onions are cooking, add the potatoes (regular and sweet) to a medium-large pot, with the garlic, all the veggie stock and all the spices (coriander, oregano, thyme, turmeric, garlic powder and chili). Cook for about 20 minutes, until the potatoes are tender. Turn off the heat and allow it to cool a bit.
5. After the potatoes, the pumpkin and the caramelized onion have cooled a bit, add a bit of each to a blender and puree. Do this in batches until you puree everything and then return to a large pot.
6. To serve, heat the soup again, with 2 TBSP of apple cider vinegar and season to taste with salt and pepper.



DESSERT ENTRIES

Fireball Pumpkin Pie

Submitted by Christopher Smith of Mooresville, NC

Ingredients

- 1 refrigerated pie crust
- 15 ounces of pumpkin puree
- 1 (14 ounce) can sweetened condensed milk
- 2 large eggs
- ½ teaspoon salt
- 2 teaspoons pumpkin pie spice
- 1 shot of fireball whiskey

Instructions:

1. Preheat the oven to 425°F.
2. Place pie crust in a 9-inch pie plate and crimp edges as desired. Chill until ready to fill.
3. Whisk pumpkin, sweetened condensed milk, eggs, salt, shot of fireball whiskey and pumpkin pie spice. Pour into prepared pie crust. Place pie crust on a baking sheet. Cover edges with foil strips or a pie shield.
4. Bake at 425°F for 10 minutes then lower the temperature to 350°F and bake for an additional 30-40 minutes or until the pie looks almost set – it will be a teeny bit jiggly in the center but not liquidy. The edges may start to crack slightly.
5. Remove from the oven and let cool, then chill before serving.



Glazed Pumpkin Cheese Bread

Submitted by Hope Jordan of Gastonia, NC

I love pumpkin and cream cheese together so I had to try this recipe. I changed the walnuts to pecans for my husband and decided to add a glaze to make it pop. It's simple to make and very tasty, too.

Bread Ingredients:

- 2-½ cups white sugar
- 1 (8 ounce) package cream cheese
- ½ cup margarine, softened
- 4 large eggs
- 1 (15 ounce) can pumpkin puree
- 3-½ cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon baking powder
- ¼ teaspoon ground cloves
- 1 cup chopped pecans

Directions:

1. Preheat the oven to 350 degrees. Grease two 9x5-inch loaf pans.
2. In a large mixing bowl, cream together sugar, cream cheese and margarine. Add eggs, one at a time, mixing well after each addition. Blend in pumpkin; mixing until completely incorporated. Combine flour, baking soda, salt, cinnamon, baking powder and cloves. Mix dry ingredients into pumpkin mixture; stirring just until moistened. Fold in pecans. Divide batter evenly between pans.
3. Bake at 350 degrees for 60 minutes, or until a toothpick inserted into the center of the loaf pan comes out clean. Let cool in pans for five minutes then remove from pans to cool completely on a wire rack.

Glaze Ingredients:

- 1-½ cups powdered sugar
 - 3 tablespoons butter, melted
 - 3 tablespoons milk
 - ¼ teaspoon vanilla extract
 - ¼ teaspoon cinnamon
 - ¼ teaspoon allspice
 - ⅛ teaspoon ground cloves
1. Whisk ingredients together in a small bowl and brush over bread while still warm, but not hot.



Pumpkin Bread Pudding

Submitted by Audrey Hunt from Gastonia, NC

Simple recipe. This country bread soaked with rich custard, there's no better dessert to cozy up with on a chilly autumn evening.

Ingredients:

- 1 cup heavy cream
- $\frac{3}{4}$ cup canned solid-pack pumpkin
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{2}$ cup sugar
- 2 large eggs plus 1 yolk
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{8}$ teaspoon allspice
- Pinch ground cloves
- 5 cups cubed (1- inch) day – old baguette or crusty bread
- $\frac{3}{4}$ stick unsalted butter, melted

Preparation:

1. Preheat the oven to 350 degrees F with a rack in the middle.
 2. Whisk together cream, pumpkin, milk, sugar, eggs, yolk, salt, and spices in a bowl.
 3. Toss bread cubes with butter in another bowl, then add pumpkin mixture and toss to coat.
 4. Transfer to an ungreased 8-inch square baking dish and bake until custard is set, 25 to 30 minutes.
- Makes 6 servings



Pumpkin Charlotte Royale

Submitted by Sandra Long of Gastonia, NC

I made this because I love all things Downtown Abbey and it seemed like something they would have had.

Cake ingredients:

- 1 ¼ cups all purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon pumpkin pie spice
- ½ teaspoon kosher salt
- 1 ¼ cups granulated sugar
- 4 large eggs, room temperature
- 1 cup pumpkin puree
- Confectioners sugar for dusting

Cream cheese filling ingredients:

- 6 ounces cream cheese, room temperature
- 4 tablespoons butter, room temperature
- ¾ cup confectioners sugar
- 1 teaspoon pumpkin pie spice
- ½ teaspoon pure vanilla extract
- 1 cup finely chopped white chocolate



Directions:

For the cake:

1. Preheat the oven to 375 degrees F. Spray a 10 x 15 jellyroll pan with nonstick cooking spray and line with a piece of parchment. Spray an 8 inch round cake pan with nonstick cooking spray and line with parchment round.
2. Whisk together the flour, baking powder, cinnamon, pumpkin pie spice, and salt in a medium bowl. Set aside.
3. Add the granulated sugar and eggs to a stand mixer with a paddle attachment and beat on high speed until thick, fluffy, and lightened in color, about 3 minutes. Beat in the pumpkin puree. Add the dry ingredients and mix on low to incorporate. Scrape down the bowl and beat on medium for 1 full minute.
4. Pour about ¾ cup of the batter into the prepared 8 inch cake pan and spread into an even layer. Scrape the remaining batter into the prepared jelly roll pan and spread into an even layer. Bake until the cake springs back when gently touched, about 14-17 minutes. Let cool in the pans for 2 minutes.
5. Loosen the edges of the jelly roll pan cake with a knife. Using a sieve, generously dust a clean kitchen towel larger than the jelly roll pan with confectioners sugar. Flip the cake onto the towel and peel off the parchment paper. Starting on a long end, fold the towel over the cake edge and begin to roll the cake up with the towel as tightly as possible without cracking the cake. Leave the cake rolled in the towel to cool, about 30 minutes. When the round cake is cool enough to handle, run a knife along the edge and invert onto a wire rack to cool completely.

For the cream cheese filling:

1. Meanwhile, beat the cream cheese and butter in a stand mixer on medium speed until smooth and combined. Add the confectioners sugar, pumpkin pie spice and vanilla and beat until the ingredients are incorporated. Refrigerate until ready to use.

To assemble the Charlotte:

1. Line a 2 ½ quart stainless or glass bowl with a plastic wrap, leaving a few inches of wrap overhanging the outside of the bowl.
2. Trim the edges of the cake roll, then slice the roll into 20 rounds, each about ½ inch thick. Starting in the center of the plastic wrap lined bowl, arrange the rolls next to each other tightly. Cut any remaining below the edge of the bowl.
3. Add the white chocolate to a microwave safe bowl and microwave in 30 second intervals, stirring in between each until melted. Pour the chocolate cake lined bowl and use an offset spatula to spread into an even layer and fill any cracks between the cake roll pieces. Refrigerate while you make the pumpkin mousse filling.

Pumpkin mousse filling ingredients:

- 1 ½ teaspoons unflavored powdered gelatin
- ¾ cup sweetened condensed milk
- ½ cup pumpkin puree
- 1 ½ cups heavy cream
- ½ teaspoon pumpkin pie spice
- pinch of kosher salt

Pumpkin mousse filling directions:

1. Put 2 tablespoons cold water in a small bowl and sprinkle the gelatin over it, stir to moisten and set aside. (This is called blooming)
2. Add the sweetened condensed milk to a small saucepan and bring to a simmer over medium high heat. Simmer, stirring constantly until the milk thickens to a paste like consistency and just starts to turn brown, about 10 minutes. Stir in the pumpkin, return to heat and cook until the mixture just begins to bubble and sputter, about 5 minutes. Remove from heat and stir in the bloomed gelatin. Transfer the mixture to a separate bowl and cool to room temperature, stirring occasionally.
3. When the pumpkin mixture has cooled, add the heavy cream to a stand mixer fitted with whisk attachment. Whip on high until the cream begins to thicken. Add the cooled pumpkin mixture, pumpkin pie spice, and salt. Continue to beat until stiff peaks form.
4. Spoon the above mixture into the center of the cake lined bowl, smoothing the top to an even layer. Trim the 8 inch cake to fit on top of the filling. Cover loosely with plastic wrap and refrigerate at least 3 hours and up to overnight.
5. To serve, invert the Charlotte onto a cake stand or plate. Remove the plastic wrap and dust the Charlotte with confectioners sugar. Serve cold.

Pumpkin Cream Cheese Bread

Submitted by Melinda Mayfield of Shelby, NC

This soft pumpkin bread just feels like home to me. It takes me right back to my mama's kitchen, to safe and happy times. If I could bottle the sweet aroma of this fresh baked delight, I'd carry it with me all my life

Ingredients:

- 1 8 oz cream cheese (room temperature)
- ½ cup butter or margarine
- 2 cups granulated sugar
- 4 eggs
- 1 can pumpkin puree
- 3 cups all-purpose flour
- 2 T baking soda
- 1 T salt
- 1 T cinnamon
- ½ T baking powder
- 1 cup nuts (coarsely chopped)

Directions:

1. Cream together cream cheese, butter, and sugar until combined. Add eggs one at a time, then add pumpkin.
2. Mix dry ingredients together and add to cream mixture- mix only until combined. Stir in nuts.
3. Bake at 350° in loaf pans that have been greased and floured. Bake until golden brown, or until a toothpick inserted comes out clean.
4. Let cool in pans for 10 minutes. Slice and enjoy!



Pumpkin Cream Cheese Snickerdoodles

Submitted by Linda Carpenter of Kings Mountain, NC

Ingredients:

- 3 ³/₄ cups all-purpose flour
- 1 ¹/₂ teaspoons baking powder
- ¹/₂ teaspoon salt
- ¹/₂ teaspoon cinnamon
- ¹/₄ teaspoon nutmeg
- 1 cup unsalted butter, softened to room temperature
- 1 cup granulated sugar
- ¹/₂ cup brown sugar
- ³/₄ Cup pumpkin puree
- 1 large egg
- 2 teaspoon vanilla

Cream Cheese Filling:

- 8 ounces softened cream cheese
- ¹/₄ cup sugar
- 2 teaspoon vanilla

Cinnamon Sugar Coating:

- ¹/₂ cup sugar
- 1 teaspoon cinnamon
- ¹/₂ teaspoon ginger
- dash of allspice



Directions:

1. Whisk together the flour, baking powder, salt, cinnamon, and nutmeg in a medium bowl and set aside
2. Beat together the butter and sugars on medium high speed until fluffy, about 2-3 minutes. Blend in pumpkin, beat in egg and then add vanilla. Slowly add the dry ingredients on low speed just until combined. Cover and chill dough for one hour.
3. To make the cream cheese filling, blend the cream cheese, sugar and vanilla together. Chill for 1 hour.
4. For cinnamon sugar coating, in a small bowl, combine sugar and spices for the coating and set aside.
5. Preheat the oven to 350 degrees. Line your baking sheets with parchment paper.
6. To make the cookies, take a tablespoon of the cookie batter. Flatten it like a pancake and place a teaspoon of the cream cheese in the center. Form another tablespoon of the cookie batter into a flat pancake shape and place on top of the cream cheese. Pinch the edges together sealing in the cream cheese and roll into a ball. Roll the cinnamon sugar coating and place on the prepared baking sheet two inches apart.
7. Repeat until all the dough is finished and flatten the cookie dough balls with a heavy bottomed glass or measuring cup.
8. Bake the cookies for 10-15 minutes or until the tops start to crack. Let cool on the baking sheet for 5 minutes and transfer to a wire rack.

Pumpkin Delight

Submitted by Ann Helms of Gastonia, NC

I love anything with pumpkin in it. I like to try new recipes!

Ingredients

- 1 package yellow cake mix (regular size)
- 15 oz solid pack pumpkin (divided)
- 4 large eggs
- ½ cup 2% milk
- ⅓ cup canola oil
- 1 ½ tsp pumpkin spice (divided)
- 1 package (8 oz) cream cheese -softened
- 1 cup confectioners' sugar
- 1 carton (16 oz) frozen whipped topping
- Pecan halves, toasted

Instructions:

1. Preheat the oven to 350 degrees. Line bottoms of the two greased 9 inch round baking pans with parchment paper; grease paper
2. Combine the cake mix, 1 cup pumpkin, eggs, milk, oil, and 1 tsp pie spice; beat on low speed for 30 seconds. Beat at medium speed for 2 minutes. Transfer to prepared pans.
3. Bake until a toothpick inserted in the center comes out clean. Cool 10 minutes before removing from pans to wire racks; cool completely.
4. Beat cream cheese until light and fluffy. Beat in confectioners' sugar and the remaining pumpkin and pie spice until smooth. Fold in whipped topping.
5. Using a large serrated knife, cut each cake horizontally in half. Place the cake layer on a serving plate, spread with a fourth of the filling. Repeat three times. Drizzle with caramel topping; sprinkle with pecans. Store in the refrigerator.



Pumpkin and Dulce de Leche Empanadas

Submitted by Maria Canseco of Gastonia, NC

I just love empanadas, they are the perfect size for a quick snack and the mix of pumpkin and dulce de leche is amazing.



Ingredients

Dough:

- 2 cups all purpose flour
- 3 tbs. sugar
- 1/8 tsp. salt
- 1/2 tsp. baking powder
- 180 grams (~ 13 tbsp.) butter cubed and chilled in freezer
- 6 tbsp. sour cream
- 1 egg yolk

Filling:

- 1 (15-oz.) can pumpkin puree, unsweetened
- 1 tsp ground cinnamon
- 1 (13.4-oz.) can dulce de leche (La Lechera)

Extras:

- 1 tbsp. cinnamon
- 3 tbsp. sugar
- 1 egg, beaten for egg wash

Instructions:

For the dough, pulse dry ingredients in a food processor then add butter, mixing until the mixture looks like coarse sand then add sour cream and egg yolk, pulse until it comes together into a ball. Wrap the dough and refrigerate for at least 20 minutes.

Place pumpkin on a fine mesh colander and let it drain for 15-20 minutes then place into a de leche and cinnamon, mix well until smooth.

Roll the dough into 15 balls, approximately 40 grams each. Flatten dough into circle using a tortilla press or a rolling pin. The dough should be about 5 inches in diameter. Fill dough with about 1-1/2 tablespoons of pumpkin mixture and fold in half. Pinch then crimp the edges with a fork (dip in flour to prevent sticking) to seal, place on a sheet pan covered in parchment paper.

Using a pastry brush, paint the top of each empanada with an egg beaten with a dash of milk. Prick each empanada with a fork before putting the pan in the frig for 5-10 minutes. This allows the butter in the dough to not melt while they're waiting and helps the empanadas keep their shape while they cook.

Preheat oven to 350 degrees. Bake until empanadas are golden brown, about 25 minutes. Let them cool for a bit while you make a mixture of cinnamon and sugar, roll the warm empanadas in the mix. Enjoy!
Note: You will have leftover filling mix. You can freeze this up to a month.



Pumpkin Gingerbread Trifle

Submitted by Adrienne O. Jones

Ingredients:

Bottom layer:

Two 14 oz. packages gingerbread mix

1st layer:

8 oz cream cheese, softened
1 tablespoon evaporated milk
1 tablespoon pumpkin extract
1 tablespoon granulated sugar
1 ½ cups Cool Whip

2nd layer:

2 small packages instant vanilla pudding mix
1 cup evaporated milk
One 15 oz can pumpkin puree
2 tablespoons light brown sugar
2 teaspoons pumpkin pie spice
1 tablespoon pumpkin extract

3rd layer:

1 box crushed gingersnap cookies, reserve some for top as garnish

Top layer:

Additional Cool Whip, ground cinnamon, crushed gingersnap cookies, and English toffee bits for garnish

Directions:

1. Bake gingerbread mix according to package directions. Set aside to cool.
2. In a large bowl, combine softened cream cheese, 1 tablespoon evaporated milk, 1 tablespoon pumpkin extract, 1 tablespoon granulated sugar with an electric mixer. Fold in 1 ½ cups Cool Whip. Set aside.
3. In another bowl, combine pudding mixes with 1 cup evaporated milk. Whip on low with an electric mixer until thick. Stir in pumpkin puree, 2 tablespoons light brown sugar, 2 teaspoons pumpkin pie spice, and 1 tablespoon pumpkin extract. Set aside.

To assemble Trifle:

1. Cut cooled gingerbread into small squares. Using a trifle dish or individual glass jars, layer gingerbread squares in the bottom of the dish or jar.
2. Layer in this order: cream cheese mixture, some crushed gingersnap cookies, pudding & pumpkin mixture, more crushed gingersnap cookies. (If using a large trifle dish, repeat layers except top layer & garnishes).
3. Top layer & garnishes: Use additional Cool Whip, sprinkle cool whip with ground cinnamon, crushed gingersnap cookies, and English toffee bits. Refrigerate overnight.



Pumpkin Mousse-in-a-Cup

Submitted by Deborah Mayfield of Shelby, NC

This is a simple yummy seasonal dessert - perfect if you're looking for a switch from the traditional pumpkin pie for the holidays. They always disappear quickly, no matter how many batches I make!



Cookie Base Ingredients:

- 1 cup butter softened
- 1 cup granulated sugar
- 3 cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon vanilla extract
- 1 egg
- pinch of salt

For cookie base:

1. Cream together butter and sugar until light and fluffy. Mix in egg, then salt, then vanilla extract. Combine flour and baking soda and add to butter mixture, until just combined.
2. Wrap in plastic wrap and chill until workable (1-2 hours). Press a large walnut sized ball of dough into the bottom and up sides of mini muffin tins. Refrigerate pan for 15 minutes. Bake for 7-12 minutes before removing to the cooling rack. Allow to cool completely before filling.

Filling Ingredients:

- 1 cup heavy whipping cream, cold
- 4 oz cream cheese, room
- 1 cup heavy whipping cream, cold
- 4 oz cream cheese, room temperature
- ¼ cup light brown sugar
- ½ cup pumpkin puree
- 1 tsp vanilla extract
- ½ tsp cinnamon
- ⅛ teaspoon cloves
- ⅛ teaspoon nutmeg
- ⅛ teaspoon ginger



For filling:

1. In a large bowl use an electric mixer with whisk attachment to beat cream until medium stiff peaks form. Set aside.
2. Use an electric mixer with paddle to beat cream cheese on medium-high until smooth and creamy (about 30 seconds)
3. Add in sugar, puree, vanilla, and spices, and continue beating until very well combined
4. Gently fold whipped cream into pumpkin mixture until combined. Fill cookie cups - cover lightly and refrigerate until set, or about an hour.

Pumpkin Muffins

By Heather Rhodarmer of Belmont, NC

This was my grandmother's cake recipe and I changed it into muffins. My grandmother was a great cook and I got all recipes.

Ingredients:

2 cups all-purpose Flour

½ teaspoon baking soda

¾ teaspoon ground cinnamon

½ teaspoon nutmeg

½ cup butter

1 1/3 cup sugar

2 eggs

1 cup canned pumpkin

¾ cup milk

Cream Cheese mixture for the middle:

8 oz cream cheese soften

¼ cup sugar

1 large egg yolk

2 teaspoon vanilla extract

Cream cheese icing:

1/c cup butter at room temperature

8 oz cream cheese soften

16 oz powder sugar

1 teaspoon vanilla

Preparation:

1. Sift flour, baking soda, cinnamon & nutmeg into a bowl.
2. Cream butter & sugar until light & fluffy, beat in eggs. Blend in pumpkin.
3. Stir in dry ingredients alternately with milk blending until smooth.
4. In a separate bowl beat cream cheese until smooth. Add sugar, egg yolk and vanilla until well combined.
5. Fill up well-greased & floured or paper lined muffin tin halfway, then spoon cream cheese mixture in the middle.
6. Spoon pumpkin mix on top of cream cheese mixture. Bake at 375 for 25 minutes.
7. When cooled put Cream cheese icing on top.

Cream cheese icing:

1. Cream together the butter and cream cheese until smooth. Add the sugar and vanilla and combine until spreading consistency. Frost the muffins to your desire.

Pumpkin & Pecan Chews

Submitted by: Peg Kast of Gastonia, NC

I had a Pumpkin Truffle once and loved it so I wanted to try pumpkin as a candy. But I am not a candy-maker, so I tried a shortcut alteration of one of my favorites... Turtles.

Ingredients:

Approx. 50-60 pieces purchased caramels, I used "L. Frances Caramels" -purchased online, they are creamy and less sweet than Kraft but totally up to your taste buds.

2/3 cup pure pumpkin puree

1 teaspoon pumpkin pie spice

1/8 teaspoon pumpkin extract

1/8 to 1/4 cup maple syrup (to taste)

Dark or Milk chocolate Chips for melting - 1 cup with a touch of pumpkin extract

Pecan Halves -or- Course Chopped approx. 1 cup

Preparation:

- Line a 8 x8 cake pan (bottom and sides) with parchment paper
- Melt chocolate and pour into prepared cake pan
- Melt caramels in microwave or over boiling water in a double-boiler
- Keeping caramel warm, blend in pumpkin puree and spice/extract and syrup
- While warm, pour on top of chocolate
- Set in the fridge and when a little cool but still soft enough, press in a pecan halves equally spaced so that when cut, each turtle has a pecan OR use chopped pecans blended completely in with the caramel.
- Chill completely before cutting. Optional: Add a drizzle of melted chocolate on top

Pumpkin Pie Ice Cream with Bourbon & Spice Praline Pecans

Submitted by: Jamie Smith of Lincolnton, NC

I'm always looking for new and unusual recipes and I had never heard of pumpkin pie ice cream so I tried it and loved it! Thought everyone should give it a try.



Ingredients:

Spiced Pecans:

½ cup sugar
3 tablespoons water
pinch of Kosher salt
½ teaspoon cayenne pepper
2 cups pecan halves

Ice cream:

1 15.5 ounce can pumpkin puree
¼ teaspoon ground cloves
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground allspice
2 whole cups whole milk
1 tablespoon plus 1 teaspoon cornstarch
1 ¼ cups heavy cream
⅔ cup packed brown sugar
¼ cup organic corn syrup
3 tablespoons cream cheese softened
¼ teaspoon sea salt
3 tablespoons Bourbon Vanilla or 3 tablespoons plain bourbon mixed with 1 teaspoon vanilla extract

Preparation:

Nuts

1. Preheat oven to 300 degrees
2. In a large saute pan, melt sugar, water, salt and cayenne pepper on medium-high heat until sugar is dissolved
3. Add nuts to pan, and stir until they are well coated
4. Reduce the heat to medium-low, and cook until all liquid is evaporated

5. Spread nuts onto a baking sheet, and bake for 30 minutes, tossing once or twice so they roast evenly
6. Remove from oven and let cool completely before storing in an airtight container

Ice cream

1. Combine pumpkin, cloves, cinnamon, nutmeg and allspice in a large mixing bowl and set aside
2. Combine 1 tablespoons of the milk with the cornstarch in a small bowl, and stir well to make a slurry. Set aside.
3. Combine 1 cream cheese and salt in a small bowl and mix well. Set aside
4. In a large saucepan , combine remaining milk, cream, brown sugar and syrup. Bring to a boil over medium-high heat, and boil for 4 minutes
5. Remove from heat, and stir in cornstarch slurry.
6. Return mixture to a boil to thicken, about a 1 minute.
7. Remove from heat, and mix a few tablespoons of the hot mixture into the cream cheese and salt. Stir well until smooth with no lumps. Add this back to the pot of hot milk and cream.
8. Add Bourbon Vanilla to the hot cream mixture
9. Gradually whisk the hot cream mixture into the pumpkin puree with spices. Whisk well to combine.
10. Cover the bowl with plastic wrap or a lid, and refrigerate until cool, at least 3 hours or overnight
11. When ice cream mix is completely cool, pour it into the frozen canister of an ice cream maker, and churn until thick and creamy, about 30 minutes.
12. While ice cream is churning, chop about $\frac{3}{4}$ cup of the reserved spiced pecans. Stir these into the ice cream after it is completely churned.
13. Transfer the ice cream to a 2 quart container, press a sheet or parchment paper on the surface, seal with an airtight lid, and freeze for at least 4 hours.



MISCELLANEOUS ENTRIES

Comfort Pumpkin Drink

Submitted by Ann Helms of Gastonia, NC

If you're looking for something cozy, this Hot Pumpkin Spice Drink is exactly what you need! It's delicious in the morning as a coffee substitute, and comforting in the evening when you need to wind down and relax. You can drink it as a hot chocolate made with pumpkin or a pumpkin spice latte without the espresso.

Ingredients:

- 2 c milk
- 2 T light brown sugar
- 1 ½ pumpkin puree
- 1 ½ tsp pumpkin spice
- Whipped cream

Instructions:

1. In a small saucepan, heat the milk, pumpkin puree, brown sugar, and pumpkin spice on medium heat until it is just about to boil, stirring frequently.
2. Pour into cups and top with whipped cream and a sprinkle of additional pumpkin spice



Granny's Favorite Pumpkin and Cauliflower

Submitted by Linda Carpenter of Kings Mountain, NC

This is one of our somewhat healthy alternatives to mashed potatoes. Even the young ones in our family often ask for seconds.

Ingredients:

- 1 can (15 oz) solid-pack pumpkin
- 3 cloves garlic
- 1 medium had cauliflower, broken into florets
- 1/3 cup softened cream cheese
- 1 tablespoon fresh thyme, minced
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon pepper

Directions:

1. Place about one inch of water in a large saucepan; bring to a boil. Add cauliflower and garlic cloves; cook, covered, 8-10 minutes or until tender. Drain, transfer to a food processor.
2. Add remaining ingredients, process until smooth. Return to pan; heat through, stirring occasionally.
3. Place about one inch of water in a large saucepan; bring to a boil. Add cauliflower and garlic cloves; cook, covered, 8-10 minutes or until tender. Drain, transfer to a food processor.
4. Add remaining ingredients, process until smooth. Return to pan; heat through, stirring occasionally.



Vegan Pumpkin Morning Glory Muffins

Submitted by Jamie Smith of Lincolnton, NC

The Morning Glory Muffin has always been a favorite of mine but when you add pumpkin it takes it to a whole new level!



Ingredients:

- 1 and ½ cups whole wheat flour
- ½ cup all-purpose flour
- ¾ cup light brown sugar, packed
- 1 tablespoon baking powder
- 2 teaspoons baking soda
- 2 teaspoons pumpkin spice
- ½ teaspoon cinnamon
- ½ teaspoon salt
- ¾ cup pumpkin puree (not pumpkin pie filling)
- ¼ cup unsweetened apple sauce
- ½ cup coconut oil, melted
- 1 large apple, shredded
- 1 tablespoon vanilla extract
- 2 cups grated carrot (about 3 medium)
- ½ cup dried cranberries
- ½ cup flaked coconut
- ½ cup pecans, chopped

Instructions:

1. Line a 12 mold muffin pan with paper liners, set aside. Preheat oven to 400 degrees (F).
2. In medium bowl add the flours, brown sugar, baking powder, baking soda, pumpkin spice, cinnamon, and salt; whisk well to combine, set aside. In a larger bowl add the pumpkin, applesauce, coconut oil, grated apple, vanilla, and carrots; whisk to combine. Fold the dry ingredients into the wet mixture and stir until just combined. Fold in the cranberries, coconut and pecans; stir until just combined. Divide batter evenly among prepared muffin cups.
3. Bake for 24 to 28 minutes, or until a toothpick inserted in the center comes out clean (or with just a few crumbs attached). Cool muffins in the pan for 10 minutes before transferring to a wire rack. Serve warm, at room temperature or chilled.



Pumpkin Puffins

Submitted by: Peg Kast of Gastonia, NC

This is a pumpkin twist on a potato puff. I thought it was a nice way to add pumpkin as a side to breakfast egg dishes. Baked in a muffin pan. Easy and can be customized with favorite add-ins.

Ingredients: (makes 12)

Potato & Sausage: (or ham; bacon)

1/2 cup mashed potatoes (white or sweet)

1/2 cup pure pumpkin puree

Dash of pumpkin pie spice

Salt and nutmeg to taste and cayenne too if you like

1/2 cup cooked mild sausage (or ham; bacon)

Puff pastry:

2 tablespoons butter

1/4 cup water

1/4 flour

Pinch of salt

1 large egg

Preparation:

1. Preheat oven 450 degrees

Prep Sausage

2. Cook, drain, and coarse chop mild sausage (or ham; bacon) and set aside

Prep Muffin Tins:

3. Prep mini-muffin tin with butter on sides and bottoms

Prep Potato & Pumpkin:

4. Traditional mash potato add seasoning and pumpkin and set aside

Prep Dough:

5. Melt butter in water and add salt (use medium heat)
6. When butter/water starts to bubble, add flour and mix with a wooden spoon, cooking until it forms a dough ball that does not stick to the bottom of the pan.
7. Transfer dough to a bowl and spread out so it can cool for about 5 minutes
8. Add one whole beaten egg
9. Add the potato and pumpkin mixture
10. Add sausage
11. Add a dash more salt and nutmeg and cayenne if you like
12. Scoop into mini muffin tin and do NOT flatten. Leave it as a ball.
13. Bake for 20 minutes at 450 degrees until golden brown. Cool for 5 minutes.

Pumpkin Spice Latte Dip

Submitted by Christopher Smith of Mooresville, NC

Ingredients:

- 1 (8 oz) block of cream cheese, softened
- 1 cup powdered sugar
- ½ cup homemade or store pumpkin puree
- 1-2 tsp espresso powder
- 2 tsp pumpkin pie spice
- ½ tsp vanilla extract
- ½ cup heavy whipping cream

Instructions:

1. In a small bowl, whip the heavy cream until stiff peaks form. Set aside.
2. Using a mixer on medium speed, beat together the cream cheese and powdered sugar. Add 1 tsp espresso powder, pumpkin pie spice, and vanilla extract and mix until combined. Taste and add more espresso powder as desired.
3. Fold in pumpkin puree and whipped cream.
4. Serve



HOMEGROWN

Baked Pumpkin Donut Holes

Submitted by Addison Brooke Brown

Dry ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon pumpkin pie spice
- ½ teaspoon ground nutmeg
- ½ teaspoon salt

Wet ingredients:

- 1 cup home grown pumpkin puree
- ½ cup light brown sugar
- 1 large egg
- ½ cup milk
- 1 teaspoon pumpkin extract

Cinnamon sugar coating:

- 6 tablespoons unsalted butter, melted, and cooled slightly
- ¾ cup granulated sugar
- 1 ½ tablespoons ground cinnamon
- ½ teaspoon pumpkin pie spice

Directions:

1. Preheat the oven to 350 degrees F. Spray a mini muffin pan well with Pam and set aside.
2. In a large bowl, whisk together the pumpkin puree, brown sugar, egg, milk, unsalted butter, and pumpkin extract until well combined. Mix dry ingredients together in a separate bowl. Stir dry and wet ingredients and mix until just combined.
3. Spoon the batter into the mini muffin cavities about ¾ of the way full. Bake at 350 degrees for 11-13 minutes or until a wooden toothpick inserted into the donut hole comes out clean.
4. Remove from the oven and let cool in the pan for 5 minutes. Remove the donut holes from the pan to a wire rack to cool.
5. Add melted butter to a small bowl. Add cinnamon, sugar, and pumpkin pie spice in a separate bowl and mix well. Take each donut hole and dip into melted butter, making sure it is fully coated. Then dip it into the spices, making sure to coat well.



Pumpkin Butter Pound Cake with Caramel Frosting

Submitted by Adrienne O. Jones

Ingredients:

Misc.

- ½ cup finely chopped toasted pecans
- vegetable shortening to grease pan

Batter:

- 1 ½ cups softened butter
- One 8 oz softened cream cheese
- 3 cups granulated sugar
- 6 large eggs
- 3 cups all purpose flour, plus more for flouring pan
- 2 teaspoons pumpkin extract

Caramel frosting:

- 1 teaspoon vanilla extract
- 1 teaspoon pumpkin extract
- ½ cup packed light brown sugar
- ¼ cup butter
- 3 tablespoons whole milk
- 1 cup powdered sugar

Topping:

- ½ cup dried apple chips

Slow cooker pumpkin butter:

- 4 cups of fresh pumpkin puree
- 1 cup granulated sugar
- 2 cups brown sugar
- 1 tablespoon pumpkin pie spice

Slow cooker pumpkin butter directions:

1. Combine all ingredients in a slow cooker. Mix well to combine.
2. Cover and cook on high for 2 hours, stirring once or twice after the first hour to prevent scorching. Remove lid and continue to cook on high for another 2-3 hours or until pumpkin butter has reached desired consistency. Stir frequently to allow steam to escape.
3. Transfer to jars and let cool before refrigerating or can in jars while hot.

Directions:

1. Preheat the oven to 325 degrees F. Stir together 1 cup slow cooker pumpkin butter and toasted pecans in a small bowl; set aside. Grease Bundt pan with vegetable shortening and flour; set aside.
2. Beat softened butter and cream cheese in a bowl of stand mixer fitted with paddle attachment on medium speed until creamy, about 2 minutes. Gradually add granulated sugar, beating on medium speed until light and fluffy, about 3 minutes. Add, 1 at a time, beating just until blended after each addition. Reduce speed to low, and gradually add flour to butter mixture, beating after each addition, stopping to scrape down the bowl as needed. Stir in 2 teaspoons pumpkin extract.
3. Stir ¼ cup batter into pumpkin butter mixture. Pour half of the remaining batter into the prepared Bundt pan. Using an offset spatula or knife, make about a ¾ inch wide by ¾ inch deep channel in



the center of the batter around the pan. Spoon pumpkin butter mixture into channel. Top with remaining cake batter.

4. Bake in a preheated oven until a long wooden pick inserted in the center comes out clean (1 hour, 20 minutes to 1 hour, 35 minutes) Cool cake in pan on a wire rack 10 minutes. Remove pan onto a wire rack. Cool completely, about 2 hours.
5. While the cake cools, bring brown sugar, $\frac{1}{2}$ cup butter, and milk to a boil in a saucepan over medium heat, whisking constantly. Boil, whisking constantly for 1 minute. Remove from heat; stir in remaining 1 teaspoon vanilla. Gradually, whisk in powdered sugar until smooth, and whisk gently until mixture begins to cool and thickens slightly, 3-5 minutes. Immediately spoon frosting over cooled Bundt cake. Top with apple chips, if desired.



Pumpkin Chocolate Chip Bread

Submitted By Linda Carpenter of Kings Mountain, NC

Ingredients

- 3 ½ cups all-purpose flour
- 2 cups sugar
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 2 cups cooked pumpkin
- ½ cup oil
- ½ cup applesauce
- 4 eggs, lightly beaten
- 1 teaspoon vanilla
- ⅓ cup water
- 1 ½ cups semi-sweet chocolate chips

Instructions:

1. Preheat the oven to 350 degrees. Grease two loaf pans.
2. In a large bowl, mix flour, sugar, baking soda, cinnamon, nutmeg, and salt together and then set aside.
3. In a mixer cream together the pumpkin, oil, applesauce, eggs, vanilla and water.
4. Slowly mix in the dry ingredients while mixing continuously. Mix in the chocolate chips. Separate the batter into the two greased pans. Bake for 55-65 minutes, or until a toothpick inserted in the center comes out clean.
5. Cool for 20 minutes in pans before turning out onto wire racks. Serve or store in airtight containers.

Note: Great toasted and also spread with cream cheese.



YOUTH: AGES 8 - 12: MAIN DISH & MISCELLANEOUS

Pumpkin Dip

Submitted by Shannah Grace Spargo of Aiken, SC

This is one of my favorite fall treats!

Ingredients:

- 1 cup canned pumpkin puree
- ½ cup confectioner's (powdered) sugar
- 1 package (8 oz) cream cheese, softened
- ½ teaspoon ground cinnamon
- 1 tub (8 oz) Cool Whip topping, thawed
- apple slices, pear slices, graham crackers, for dipping

Directions:

1. Using an electric or stand mixer, beat the pumpkin, powdered sugar, cream cheese, and ground cinnamon until smooth and creamy
2. Fold in Cool Whip topping. Place in the fridge until ready to serve.
3. Serve with apple slices, pear slices, and graham crackers. Enjoy!



Tortellini with Pumpkin Alfredo Sauce

Submitted by Kordak Genovese of Gastonia, NC

I like alfredo sauce and pumpkin so my mom thinks it is a good way to get me to eat vegetables.



Ingredients:

- Kosher salt
- Two 9 ounce packages of cheese tortellini
- 1 TBSP unsalted butter
- ½ Cup canned pure pumpkin
- Pinch of freshly grated nutmeg
- 1 ¼ Cups heavy cream
- ¼ Cup grated parmesan cheese, plus more for topping
- Freshly ground pepper

Directions:

1. Cook tortellini as directed on the package. reserving ½ cup cooking water then drain the pasta.
2. Meanwhile, heat the butter in a skillet over medium high heat, add pumpkin and nutmeg, stirring for 1 minute. Stir in the cream and bring to a low boil. Reduce heat to medium low, simmer, stirring until slightly thickened, about 5 minutes. Season with salt and pepper to taste.
3. Add the tortellini to the skillet and toss with the sauce, adding some of the reserved cooking liquid to loosen, if needed. Divide among bowls and top with more cheese and parsley if desired.



YOUTH: AGES 8 - 12: DESSERTS

Chocolate Pumpkin Truffles

Submitted by Therese Eitzenberger from Charlotte, NC

These Chocolate Pumpkin Truffles are great for somethin' sweet after lunch or for a hardworking friend. They also have a sweet and soft inside with a tint of cinnamon and pumpkin.



Ingredients

Center

- 1 oz cream cheese, softened
- 1 tbsp powdered sugar
- ½ c pumpkin puree
- ½ c and 6 tbsp graham cracker crumbs
- ¼ tsp pumpkin pie spice
- ¼ tsp ground cinnamon
- 2 oz white chocolate, coarsely chopped and melted

Topping

- 5 oz semi-sweet or white chocolate, coarsely chopped

Instructions

1. In a large bowl, beat cream cheese and sugar together with a hand mixer until creamy, about 2 minutes. Add pumpkin and beat on high until combined.
2. Add graham cracker crumbs, pumpkin pie spice, cinnamon, and melted chocolate and beat on medium speed until everything is combined, about 2 minutes. Cover tightly and refrigerate for 1 hour or up to 24 hours. Chilling is required.
3. Line two large baking sheets with parchment paper and set aside.
4. Begin rolling chilled mixture into balls (about 1 tsp per ball) and place balls on baking sheets.
5. Chill in the refrigerator for 30 minutes or up to 24 hours.
6. Begin melting chocolate when balls are just finished chilling, using the microwave. Place chocolate in a small heat-proof bowl and melt in 30 second time periods, stirring after heating until completely melted and smooth. Let warm chocolate sit for 5 minutes to slightly cool before dipping.
7. Remove balls from the refrigerator and dip them in chocolate. Place balls back onto the baking sheet after you dip each one, then top dipped truffles with a sprinkle of graham cracker crumbs, cinnamon or sugar (if desired). Allow chocolate to completely set in the refrigerator.



Peanut Butter Pumpkin Fudge

Submitted by Kordak Genovese of Gastonia, NC

I like my Grandy Sandy's peanut butter fudge and we just added pumpkin.



Ingredients

- 4 cups white chocolate chips
- ½ cup creamy peanut butter (like skippy, do not use natural brand)
- ¾ cup pumpkin puree (not pumpkin pie mix)
- 2 tsp pumpkin pie spice
- 2 tsp vanilla extract

Instructions:

1. Line an 8" X 8" pan with foil or wax paper and spray with cooking spray. Gather all ingredients, making fudge is fast work
2. Place white chocolate chips and peanut butter in a large microwave safe bowl. Heat on 50% power for 1 minute, stir, continue heating on 50% power in 30 second increments, stirring between each until melted and smooth. (You can do this in a medium saucepan over medium low heat on the stovetop, just be sure to stir continuously.)
3. Once the chocolate and peanut butter are melted together and smooth (remove from heat if done on the stovetop) immediately stir in the pumpkin puree, spice and vanilla. Pour into the prepared pan and let cool to room temperature on the counter.
4. Then chill until set, about an hour, and cut into squares.

Note: the fudge gets soft on the counter, store in the refrigerator until serving



Pumpkin Everything Cake

Submitted by Shannah Grace Spargo of Aiken, SC

This is a delicious cake that not only tastes like pumpkin, it has pumpkin filling and looks like one too!



Pumpkin Cake Layers Ingredients:

- 3 cups all purpose flour (390 grams)
- 3 cups granulated sugar (600 grams)
- 2 ½ teaspoons baking powder (10 grams)
- 1 teaspoon salt (6 grams)
- ½ teaspoon ground nutmeg (2 grams)
- 1 cup unsalted butter, room temperature (226 grams) - 2 sticks
- 2 teaspoons vanilla extract (8 grams)
- ½ cup pasteurized egg whites from a carton (or about 4 egg whites) (118 grams)
- ⅔ cup pumpkin puree (112 grams)
- 1 ½ cups sour cream, room temperature
- ⅛ cup vegetable oil (28 grams)

Pumpkin Pie Filling Ingredients:

- 1 cup heavy cream
- 1 package instant vanilla pudding (3.4 oz box)
- 1 cup pumpkin puree
- 1 teaspoon pumpkin spice
- ½ teaspoon cinnamon

Vanilla Buttercream Frosting Ingredients:

- 3 cups unsalted butter, room temperature (678 grams)
- 11 cups powdered sugar (1375 grams) or about 3 lbs
- 1 teaspoon salt (6 grams)
- ½ cup heavy cream (or whipping cream) (115 grams)
- 1 tablespoon vanilla extract
- orange gel food coloring

Directions:

Pumpkin Cake Layers

1. Preheat the oven to 350 degrees F. Line four 7 inch pans or three 8 inch round pans with parchment rounds, and grease with non-stick cooking spray.
2. Mix together all dry ingredients (flour, baking powder, sugar, cinnamon, ginger, nutmeg, and salt) in a stand mixer with a paddle attachment until fully combined.
3. Mix chunks of room-temperature butter slowly into the dry mix, on a low speed. Continue to mix until no large chunks of butter remain, and the mixture becomes crumbly.
4. Pour in egg whites, and mix on low until just incorporated.
5. Mix in the sour cream, then the pumpkin puree on a low speed.
6. Add in vanilla and oil, and mix at a low speed until fully incorporated. Scrape down the sides of the bowl with a spatula, then beat on low speed for about 15 seconds.
7. Divide batter evenly between the prepared cake pans.



8. Bake for 34-35 minutes, or until a toothpick comes out clean. Allow the pans to cool for 10 minutes, then run an offset spatula around the perimeter of the pan to separate the cake from the pan.
9. Place cake layers into the freezer for 45 minutes, to accelerate the cooling process. Once the layers are fully cooled, carefully flip the pans and remove the layers from the pans.
10. Use a serrated knife to level the tops of the layers, and save in a bowl to make the pumpkin stump.

Pumpkin Pie Filling

1. Pour one cup of cold heavy cream into a medium sized bowl, and whisk in 1 package of vanilla pudding mix. Whisk until the mixture is smooth, then add in 1 cup of pumpkin puree, pumpkin spice, and cinnamon. Mix until fully incorporated. Add a small squirt of orange gel food coloring if desired, to achieve a more vibrant shade of orange. Chill in the fridge.

Vanilla Buttercream Frosting

1. While the cake layers bake and cool, make the vanilla buttercream frosting.
2. Beat the butter on a medium speed for 30 seconds with a paddle attachment, until smooth. Slowly add in the powdered sugar, 1 cup at a time. Alternate with small splashes of cream.
3. Once fully mixed, add in the vanilla and salt, and beat on low until the ingredients are fully incorporated, and the desired consistency is reached.
4. If the frosting is too thick, add in additional cream (1 TBSP at a time). If the frosting is too thin, add in more powdered sugar (quarter of a cup at a time).

To Assemble the Pumpkin Shaped Cake:

1. Stack and frost the pumpkin cake layers on a greaseproof cake board, using a dab of frosting to help stick the first cake layer to the board.
2. Add an even layer of buttercream and pumpkin pie filling between each cake layer.
3. Carve the top and bottom edge of the cake to begin to make a sphere shape.
4. Apply a thin coat of frosting around the cake, to fully cover the cake layers. Smooth using a bench scraper, then chill the cake in the fridge (20 minutes) or freezer (5 minutes) until the frosting is firm to the touch.
5. Color the remaining frosting orange with gel food coloring, and place in a frosting bag fit with a wide, flat frosting tip (Wilton 789).
6. Pipe lines of buttercream vertically up the sides of the cake to make the panels of the pumpkin.
7. Smooth using an offset spatula and an acetate sheet.
8. In a separate bowl, crumble the cake tops using a fork. Mix with ½ cup of frosting and a 1 inch tall stump.
9. Place this on top of the cake, then brush with melted dark chocolate.
10. If desired, place fondant leaves around the base of the cake.
11. Then cut in and enjoy!

Pumpkin Lasagna

Submitted by Lila St. Romain of Gastonia, NC

I chose Pumpkin Dessert Lasagna because it looked and sounded intriguing and I love trying new recipes. I love trifles and dessert lasagna is basically a trifle.



Ingredients:

Cream cheese mousse:

- 8 ounces cream cheese, at room temperature
- 1 cup powdered sugar
- 1 cup cold heavy cream
- 1 teaspoon vanilla extract

Pumpkin pudding:

- 1 (15 ounce) can pumpkin puree (not pumpkin pie filling)
- 2 (5.1 ounce) packages instant vanilla pudding
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 2 cups whole milk, divided
- 2 (15 ounce) boxes gingersnap cookies

Caramel sauce:

- ½ cup granulated sugar
- 2 tablespoons corn syrup or honey
- 1 tablespoon water
- ¼ cup heavy cream
- 2 tablespoons unsalted butter
- kosher salt

Spiced whipped cream:

- 2 cups cold heavy cream
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg

Directions:

1. **Make the cream cheese mousse.** In a large bowl with an electric hand mixer (or a stand mixer fitted with the whisk attachment), beat the cream cheese and powdered sugar together until smooth. Gradually add the heavy cream and whip until doubled in volume. Add the vanilla and stir to combine; set aside.
2. **Make the pumpkin pudding.** In a medium bowl, beat the pumpkin, vanilla pudding mix, cinnamon, nutmeg, and 1 ½ cups of the milk until smooth. The mixture should be thick enough to sit up on itself. If the mixture is too thick, beat in the remaining milk until smooth.
3. **Layer the lasagna.** Line the bottom of a 9x13 inch baking dish with a layer of gingersnap cookies, staggering them as needed to cover as much of the dish as possible. Pour half of the pudding

mixture onto the cookies and spread into an even layer. Dollop on half of the cream cheese mousse and spread into an even layer. Repeat with the remaining cookies, pudding mixture, and mousse. Refrigerate at least 8 hours or overnight.

4. **Make the caramel.** Stir the sugar, corn syrup or honey, and water together in a microwave-safe cup or bowl. A glass measuring cup or a sturdy coffee mug are ideal. Microwave on high until the sugar just starts to brown, about 5 minutes. Carefully remove the mug from the microwave and rest for 1 minute. The color of the sugar should continue to deepen. Very carefully add the cream, butter, and salt. Whisk with a fork until smooth and set aside.
5. **Make the spiced whipped cream.** In a large bowl (or a stand mixer fitted with the whisk attachment), whisk the cream with 2 tablespoons of the caramel sauce to stiff peaks. Whisk in the cinnamon and nutmeg. Spread in an even layer over the lasagna.
6. Serve the dessert lasagna. Cut the lasagna into 12 pieces and serve drizzled with the caramel sauce.



Pumpkin Pie

Submitted by Ethan Johnson of Gastonia, NC

I want to try a new pie and for others to enjoy.

Ingredients:

- 1 pie crust
- 1 (15 oz) pumpkin puree
- 1 ¼ cups evaporated milk
- 3 large eggs lightly beaten
- 1 cup light brown sugar
- 1 tablespoon flour
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ⅛ teaspoon ground cloves
- whipped cream for topping (optional)

Directions:

1. Preheat oven to 425 degrees F
2. Prepare pie crust, roll dough into a 12" round
3. Place dough into a 9" pie plate
4. Line the crust on plate and trim edges
5. In a bowl, mix all dry ingredients (sugar, flour, salt, cinnamon, ginger, nutmeg, clove)
6. In a separate bowl, mix all wet ingredients (lightly beaten eggs, pumpkin puree, evaporated milk)
7. Mix the two mixtures together until well blended
8. Pour mixture into the crust lined pie plate and bake for 15 minutes. Reduce temperature to 350 and bake for 40-50 minutes until filling is set.
9. Remove from the oven and let it cool on a wire rack for 2 hours. Serve with whipped cream as topping if desired.



Pumpkin Spice Macarons

Submitted by Emory Johnson of Gastonia, NC

I thought it would be creative and tasty.

Ingredients:

- ¼ cup pumpkin puree
- 100 grams egg whites
- ¼ cup caramel sauce
- 120 grams almond flour
- ¾ teaspoon cinnamon, ground
- 1 clove
- 200 grams confectioner's sugar (2 cups confectioner's sugar)
- 50 grams sugar, granulated
- sprinkle nutmeg, ground
- ½ teaspoon vanilla extract
- ½ cup butter unsalted

Directions:

1. Line two large baking sheets with parchment paper or silicone mats. Prepare a large pastry bag tipped with a simple, round tip.
2. Prepare the macaron batter. Sift the dry ingredients into a large mixing bowl: almond flour, confectioner's sugar, and spices. Prepare the meringue in a separate mixing bowl. Whisk the egg whites and granulated sugar on high speed for 3 to 5 minutes until stiff peaks form, then add the meringue to the dry ingredients.
3. Fold the meringue into the dry ingredients, folding from the bottom and flattening the meringue against the sides of the mixing bowl. Fold until the batter reaches ribbon stage and settles back down onto itself within 10 seconds. Transfer the batter into the prepared pastry bag. Pipe 1 to 1 ½ inch disks of batter onto the prepared baking sheets, spacing the cookies an inch apart.
4. Allow the cookies to set for 1 hour at room temperature, allowing the cookies to form a thin shell on the outside. Preheat the oven to 320 degrees F. Bake the macarons for 17 to 18 minutes, until the cookies have a light golden edge. Remove the cookies from the oven and cool completely on the pan.
5. Prepare the butter cream. In a large mixing bowl, whisk together the softened butter, vanilla, and spices for a few minutes on high speed until the butter is fluffy. Add the sugar gradually, whisking on high speed for 2 to 3 minutes. Add the pumpkin spice last, mixing for about 20 seconds, just until it's mixed in. Transfer the buttercream into a pastry bag.
6. Pair the macaron shells by size. Pipe the buttercream around the edge of the cookies and add the caramel sauce into the center.



Pumpkin Spice Poke Cake

Submitted by Catherine Eitzenberger of Charlotte, NC

This cake is a combination of some of the best homemade mixes. It begins with a homemade vanilla cake mix. It is topped with homemade whipped cream and drizzled with caramel sauce that is also homemade. This recipe is delicious and original!

Ingredients:

For the mix:

- 2 ½ cups flour
- 2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt

For the whipped topping:

- ½ cup heavy cream
- 2 tablespoons powdered sugar
- ¾ teaspoons vanilla extract

For the cake:

- 1 ¾ cups vanilla cake mix
- ½ can pumpkin puree
- ½ a (10 oz) jar caramel
- ½ an (8 oz) container whipped topping
- Pumpkin pie spice, for sauce
- 2 tablespoons toasted chopped pecans (optional)



Directions:

1. To make the cake mix, combine the ingredients and mix well.
2. Chill an empty bowl in the freezer until cold to the touch, then whisk heavy cream with an electric mixer until stiff peaks form. Add the rest of the “whipped topping” ingredients, but don’t overmix.
3. Preheat the oven to 350 degrees F and line a pan with parchment. In a large bowl, combine cake mix and pumpkin puree and whisk until smooth. Spread batter into prepared pan and bake until a toothpick inserted into the middle of the cake comes out clean, 27 to 30 minutes. Let the cake cool completely.
4. Using the back of a wooden spoon, poke holes all over the surface of the cake. Pour caramel to fill holes.
5. Spread whipped topping all over the top of the cake, then sprinkle with pumpkin pie spice and drizzle with more caramel. Sprinkle with chopped pecans
6. Cut into squares and serve.

YOUTH: AGES 13 – 18: DESSERT ENTRIES

Best Pumpkin Spice Blondies

Submitted by Bronwen St. Romain of Gastonia, NC

I chose this recipe because of the fall flavors of pumpkin and caramel and because I just like blondies. They're easy to eat and not very crumbly - a perfect dessert for fall!



Ingredients:

- Cooking spray
- ½ cup pumpkin puree
- ¾ c. (1 ½ sticks) melted butter
- ¾ cup packed brown sugar
- ¾ cup granulated sugar
- 1 large egg plus 1 egg yolk
- 2 teaspoons pure vanilla extract
- 2 ¼ cup all purpose flour
- 2 teaspoons pumpkin pie spice
- ½ teaspoon kosher salt
- ½ cup chocolate chips

Directions:

1. Preheat the oven to 350 degrees F. Grease a 9x13 baking pan with cooking spray and line with parchment paper. In a large bowl, whisk together pumpkin puree, butter, and sugars, then beat in egg, egg yolk, and vanilla.
2. In a separate medium bowl, whisk together flour, pumpkin spice, and salt. Add dry ingredients to wet ingredients and stir until just combined.
3. Spread dough in prepared pan, then sprinkle with ½ cup chocolate chips. Bake until the topping looks set and edges are lightly golden, 26-28 minutes.
4. Cool completely before slicing into bars.

Homemade caramel drizzle ingredients:

- 1 cup brown sugar
- ½ stick butter (4 tablespoons)
- ½ cup half and half or cream (cream will make it thicker)
- 1 tablespoon vanilla
- pinch of salt

Directions:

1. Mix all ingredients in a medium saucepan over medium-low to medium heat.
2. Cook while whisking gently for 5 to 7 minutes, until thicker. Turn off heat. serve warm or refrigerate until cold.
3. If the sauce is thin, just continue cooking for a few more minutes.



Pumpkin Cheesecake Bars

Submitted by Sydney Sheppard of Dallas, NC

I chose this recipe because who doesn't like cheesecake and pumpkin? This recipe is very yummy. Not the easiest to make but it's really good when baked properly.



Ingredients

Cookie Crust:

Biscoff European 1 ½ cups
sugar ⅛ cup
melted butter ⅓ cup

Cheesecake:

Cream cheese 8 oz
1 egg
sugar ¼ cup
vanilla ½ teaspoon

Pumpkin Pie:

canned pumpkin 1 ⅓ cup
evaporated milk 1 cup
2 eggs
packed brown sugar ¼ cup
sugar ¼ cup
cinnamon 1 teaspoon
ground nutmeg ¼ teaspoon
salt ¼ tsp

Candied pecans

coarsely chopped pecans 1 cup
sugar ½ cup
butter 2 tbsp

Directions:

Cookie Crust:

1. Crush cookies in bag until they look like graham cracker crumbs
2. Add crumbs, sugar, and melted butter. Stir until well combined

For Cheesecake

1. Beat cream cheese, egg, sugar, and vanilla together until smooth and creamy.
2. Refrigerate for 30-40 minutes then spoon into crust

Pumpkin Pie

1. Whisk eggs until light and fluffy add pumpkin, milk, brown sugar, sugar, cinnamon, nutmeg, salt. Stir until well combined pour over cheese cake mix
2. Place in oven for 45-55 minute

Candied Pecans

1. Add butter, sugar, and chopped pecans
2. Stir until brown color on med-high heat 7-8 minutes
3. Pour on butter cookie sheet to cool; place on bars



Pumpkin Cheesecake Cookie Bars

Submitted by Kellie McGuire of Maiden, NC

It sounds really tasty and I wanted to try it.

Ingredients

Crust:

1 ½ cup graham cracker crumbs (about 18 full size crackers)

¼ cup granulated sugar

½ cup unsalted butter, melted

Cheesecake/Pumpkin Layer:

2 pkg (8 oz each) cream cheese, softened

¾ cup granulated sugar

1 cup pumpkin (canned, NOT pumpkin pie filling)

1 tsp cinnamon

¼ tsp ground cloves

¼ tsp ground nutmeg

Cookie Dough Layer

1 pkg (30 oz) refrigerated Pillsbury chocolate chip cookie dough

Directions

Preheat oven to 350 degrees fahrenheit

1. For the crust, pulse graham crackers in a food processor until fine crumbs. Add sugar and melted butter, pulse until blended
2. Line a 13X9 baking dish with parchment paper. Press crumbs into bottom of pan until evenly pressed
3. In a large mixing bowl, beat cheesecake layer ingredients for 3-5 minutes until blended and smooth. Pour over the crust layer.
4. Either make your own cookie dough or use the refrigerated cookie dough and crumble the dough over the cheesecake layer.
5. Bake for about 30-35 minutes, center may still seem wiggly, its okay
6. Cool pan completely, then refrigerate for 3-4 hours (or overnight). Once completely chilled, cut into bars and enjoy.
7. Store cookie bars in the refrigerator for up to 4 days. Or, freeze in an airtight container until later.



White Chocolate Pumpkin Truffles

Submitted by Addison Brooke Brown

Truffles ingredients:

¾ cups finely ground gingersnap cookies (reserve some for topping)

⅓ cup pumpkin puree

2 oz. white chocolate, melted

2 oz. cream cheese, softened

¼ teaspoon pumpkin pie spice

½ teaspoon pumpkin extract

Coating ingredients:

5.5 oz. white chocolate for coating



Directions:

1. In a bowl, mix cream cheese, pumpkin puree, pumpkin pie spice, pumpkin extract, and 2 oz. melted white chocolate. Stir in finely ground cookies and set in the refrigerator for ½ an hour.
2. Roll into 1 inch balls and place them on parchment paper. Freeze them at least ½ an hour before coating with chocolate.
3. Melt white chocolate and drop frozen balls in chocolate one by one.
4. Using a fork, transfer balls onto parchment paper (gently tap off excess chocolate).
5. Sprinkle top of balls with reserve gingersnap cookies.
6. Put them back in the freezer for 10 minutes. Keep refrigerated until ready to serve.

