

1ST PLACE 2011 PUMPKIN FESTIVAL BAKE-OFF

Rose Albin – Pumpkin Sage Crackers with Pumpkin Ranch Dip

PUMPKIN SAGE CRACKERS

2 cup all-purpose flour
1 small bunch sage leaves minced
1 tsp. salt
1 stick butter, chopped
½ cup pumpkin puree

In a food processor put flour, sage leaves, salt, and butter. Pulse until crumbly. Add pumpkin and process until dough forms a pliable ball. Roll out thinly on a well floured board. Cut in shapes, put on a cookie sheet and bake at 375° for 10-15 minutes until slightly brown. Cool on cookie rack.

PUMPKIN RANCH DIP

1 cup sour cream
2-4 tsp Hidden Valley Ranch, dry
1/3 cup pumpkin puree

Blend together and serve with crackers.

2ND PLACE 2011 PUMPKIN FESTIVAL BAKE-OFF

Jennifer Trahan – Pumpkin Whoopie Pies

PUMPKIN WHOOPIE PIES

2 cups brown sugar	1 tsp vanilla
1 cup oil	1 tsp salt
1 ½ cups mashed pumpkin	1 tsp cinnamon
2 eggs	1 tsp ginger
3 cups flour	

Cream together brown sugar and oil, add pumpkin and eggs – blend well – slowly add the rest of the ingredients mixing well. Drop by teaspoonful onto greased cookie sheet. Bake at 350° for 10-12 minutes.

FILLING

3 egg whites	1 ½ cups shortening
2 tsp vanilla	5 Tbsp. flour
4 cups powdered sugar	4 Tbsp. milk

Beat egg whites, then stir in vanilla and milk. Add powdered sugar, shortening and flour; beat well. Place filling between cookies after they have cooled. Store in an air tight container in the refrigerator.

3RD PLACE 2011 PUMPKIN FESTIVAL BAKE-OFF

Leona Perry – Pumpkin Dessert

PUMPKIN DESSERT

1 stack Ritz or Hi Ho crackers, crushed
1/3 cup sugar
1 stick oleo

Mix together with pastry cutter to make the crust. Press in bottom of 9"x13" pan.

1 can (15 oz) pumpkin
1 can evaporated milk
2 boxes instant Vanilla pudding
1 tsp. pumpkin pie spice *
1 container (8 oz) Cool Whip

In bowl, mix the pumpkin, milk, pudding and pumpkin pie spice. Fold in 1 cup of the Cool Whip. Spread on crust and put rest of Cool Whip on top. Sprinkle with cinnamon. Refrigerate.

* Pumpkin pie spice – 1 ¼ tsp. cinnamon, ½ tsp. ginger, ½ tsp. nutmeg, ¼ tsp. cloves.

PUMPKIN STREUSEL COFFEE CAKE

Rose Albin

Cake:

1 cup sugar
1 egg
¼ cup margarine
Mix until creamy

Add:

1 cup cooked pumpkin	1 tsp. ginger (powdered)
1/3 cup milk	1 ½ cups all-purpose flour
1 tsp. cinnamon	2 tsp. baking powder
1 tsp. allspice	½ tsp. salt

Streusel:

1 cup flour
½ cup brown sugar
2 tsp. cinnamon
4 Tbsp. margarine

Make the cake batter. Put half into an 8" greased round pan. Add half the streusel mixture, add the rest of the batter. Put the rest of the streusel on top. Bake 350° for 35-40 minutes, testing cake for doneness with a toothpick. Let sit 5 minutes in pan, then take out and put on a cooling rack. When cool, wrap so it won't dry out.

PUMPKIN CHEESE BAKE

Cindy Woodruff

Crust:

1 pkg. yellow cake mix
1 stick butter, melted

1 egg

Filling:

2 eggs
1 tsp vanilla
1 stick butter

3¾ cup Confectioner sugar
1 cup pumpkin

Mix crust ingredients and spread in 9"x13" ungreased pan. Mix filling ingredients, all except the pumpkin. Set aside 1 cup filling and mix with 1 cup pumpkin. Pour filling over crust and swirl pumpkin mixture throughout.

Bake 45-47 minutes at 350°.

QUICK & EASY PUMPKIN CHEESECAKE

Rick Muska

1 Box Great Value NoBake Cheesecake
2 GV Graham Cracker Pie Crusts
2 Boxes Jello Pumpkin Spice instant pudding
3½ cups Milk

Put milk in bowl and add cheesecake mix. Mix on low for 2 minutes. Add 1 box pudding mix, mix 1 ½ minutes on low (until blended). Add second box of pudding and mix on medium for 2 ½ minutes (until well blended). Scoop evenly into pie crust. Top with graham cracker crumbs from cheesecake mix. Chill in refrigerator.

LEMON MELTS

Cassie Ellicott

1 Lemon cake mix
2 cups softened Cool Whip
1 large beaten egg

Mix well together. Use teaspoon to make 1" balls. Roll in powdered sugar to coat.

Bake in preheated oven at 350° for 10-12 minutes, or until lightly browned. Cool and enjoy.

PUMPKIN TRUFFLE POUND CAKE

Pat Chantiny

Cake:

⅔ cup sweetened condensed milk	¼ tsp salt
1 cup chocolate chips	1½ c butter or margarine, softened
3 cups all-purpose flour	1 cup sugar
2 tsp baking powder	½ cup brown sugar
1 tsp baking soda	6 eggs
4 tsp pumpkin pie spice	1 cup canned pumpkin

Heat oven to 350°. Grease 12-cup fluted tube pan with shortening. In a 1 quart saucepan heat sweetened condensed milk and chocolate chips until melted. Remove from heat and set aside.

In a medium bowl, mix the flour, baking powder, baking soda, pumpkin pie spice, and salt. Stir until blended and set aside.

In a large bowl, beat 1½ cups butter and the sugars for 2 minutes until well blended. Add eggs 1 at a time and then on low speed mix flour alternately with pumpkin until well blended.

Spoon ⅔ batter in pan bringing it up to about 1 inch on sides. Stir chocolate mixture, spoon in center of batter being careful not to touch side of pan. Spoon in remaining batter. Bake 55-60 minutes until toothpick inserted comes out clean.

Cool cake in pan 15 minutes. Then remove from pan and cool on rack. Cool completely for 1 hour. Place cooled cake on a plate.

Frosting:

¼ cup butter	1 tsp vanilla
1 cup powdered sugar	1 – 2 Tbsp milk

In a quart saucepan heat ¼ cup butter until golden brown. Stir in powdered sugar, vanilla, and milk (1 Tbsp at a time until spreadable). Let stand 1-2 minutes, until slightly cooled. Drizzle over cake.

PUMPKIN CHOCOLATE CHIP MUFFINS

Rose Albin

Dry Ingredients:

1 ⅔ cup flour
1 ⅓ cup sugar
1 Tbsp pumpkin pie spice
1 tsp baking soda
½ tsp baking powder
¼ tsp salt

Wet Ingredients:

2 eggs
1 cup pumpkin
1 stick melted margarine
1 ½ cups chocolate chips

Pour wet ingredients over dry ingredients. Fold with spatula until just blended. Put in greased tins. Sprinkle with a cinnamon/sugar mixture.

Bake at 350° for 15-18 minutes until springs back when touched. Serves 12.

PUMPKIN PIE SQUARES

Lana Daoust

¼ cup butter, melted	2 large eggs
1½ cups flaked coconut	1 tsp ground cinnamon
1 cup graham cracker crumbs	½ tsp ground ginger
1 cup finely chopped pecans	½ tsp ground nutmeg
1 (15 oz.) can pumpkin	½ tsp salt
1 (14 oz.) can Eagle Brand sweetened condensed milk	

Heat oven to 375° (350° for glass dish).

Combine butter, coconut, graham cracker crumbs and nuts in medium bowl. Mix well. Reserve 1 cup crumb mixture for topping. Press remaining mixture into bottom of ungreased 13"x9" baking pan.

Combine pumpkin, sweetened condensed milk, eggs, cinnamon, ginger, nutmeg and salt in a large bowl. Pour over prepared crust. Top with reserved crumbs.

Bake 20-25 minutes or until knife inserted in center comes out clean. Cool. Serve warm or chilled. Garnish as desired.

WHITE CHOCOLATE CHERRY SWIRL CHEESECAKE

Theron Roach

Batter:

2 – 8 oz. pkgs cream cheese, softened	½ cup white chocolate wafers, melted
2 eggs, room temperature	3 Tbsp cherry filling, save
¾ cup granulated sugar	for last ingredient
1 tsp vanilla extract	

Mix together first 5 ingredients and set aside.

Crust:

Crush 1¼ cup chocolate animal cookies. Mix with 3 Tbsp margarine. Press into bottom of 9" springform pan. Pour prepared batter into pan, then add 3 Tbsp cherry filling, swirling through mixture with a table knife.

Bake:

375° for 30 minutes, or until the center (about 4 inch area) is still shiny.

Remove from oven, cut around the outer rim and gently release the pan ring. When cool, refrigerate. Best eaten after 24 hours.

PUMPKIN PIE DIP

Danielle Folino

1 pkg (8 oz) cream cheese, softened	1 tsp cinnamon
2 cups confectioners sugar	1 tsp pumpkin pie spice
1 cup canned pumpkin	½ tsp ground ginger
½ cup sour cream	Gingersnap cookies

Beat cream cheese and confectioners sugar until smooth. Add pumpkin, sour cream and spices. Beat until smooth. Serve with Gingersnaps.

PRETTY PUMPKIN TARTS

Colleen Gawrylowicz

Crust:

1 ¾ cups flour
½ cup sugar
½ cup brown sugar
1 cup butter
1 cup chopped pecans

Filling:

1 – 16 oz. can pumpkin
1 – 14 oz. can Eagle Brand milk
2 eggs
1 Tbsp pumpkin pie spice

Preheat oven to 350°. Combine flour and sugars. Cut in butter until crumbly. Add pecans. Reserve 1 cup topping for top. Line muffin pans with baking cups. Add 1 Tbsp crumb mixture to each cup. Press down. Add filling to about ½ inch from top. Add reserved crumbs to tops. Bake 350° for 20-25 minutes. Cool. Garnish with whipping cream or cool whip, cinnamon and sugar, and pecans.

PUMPKIN PIE CRUNCH

Brenda Tomlinson

1 pkg Duncan Hines Moist Yellow cake mix	4 tsp pumpkin pie spice
1 can (15 oz) solid pack pumpkin	½ tsp salt
1 can (12 oz) evaporated milk	1 cup chopped walnuts
3 eggs	1 cup butter, melted
1 ½ cups sugar	whipped topping

Preheat oven to 350°. Grease bottom of 9"x13" pan. Combine pumpkin, milk, eggs, sugar, spice, and salt in a large bowl. Pour into pan. Sprinkle dry cake mix evenly over pumpkin mixture. Top with walnuts. Drizzle with butter. Bake at 350° for 50-55 minutes, or until golden. Cool completely. Serve with whipped topping. Refrigerate leftovers.

PEANUT BUTTER PUMPKIN BREAD

Pat Chantiny

3 cups sugar	3 ½ cups all-purpose flour
1 can (15 oz) solid pumpkin	2 tsp baking soda
4 eggs	1 ½ tsp salt
1 cup vegetable oil	1 tsp cinnamon
¾ cup water	1 tsp nutmeg
¾ cup peanut butter	

In a mixing bowl, combine sugar, pumpkin, eggs, oil, water, and peanut butter. Beat well.

In a separate bowl, combine flour, baking soda, salt, cinnamon, and nutmeg. Gradually add to pumpkin mixture. Mix well.

Pour into 2 greased 9"x5" pans. Bake at 350° for 60-70 minutes, or until a toothpick inserted comes out clean. Cool 10 minutes before removing to cooling rack.