

Recipes from

*Lendt's
Pumpkin
Patch*

2007

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If you have a favorite pumpkin or squash recipe you would like to share, please drop it off or Call Val @ 651-462-1516.

Pumpkin Muffins

Betty Crocker

Pumpkin pie and then what? Why these, of course.

1 1/2 c all-purpose flour
1/2 c sugar
2 tsp baking powder
1/2 tsp salt
1/2 tsp cinnamon
1/2 tsp nutmeg
1/2 c milk
1/2 c pumpkin
1/4 c butter or margarine, melted
1 egg
1/2 c raisins

Heat oven to 400 degrees. Grease bottoms of 12 medium muffin cups (2 3/4 inches in diameter). Mix all ingredients just until flour is moistened. Batter should be lumpy. Fill muffin cups 2/3 full. Sprinkle 1/4 teaspoon sugar over batter in each cup. Bake 18 to 20 minutes. Immediately remove from pan. Makes 12 muffins.

How to prepare pumpkin

Quarter a pie pumpkin. Scoop out seeds and discard. Put in kettle and cover with water. Boil until soft when poked with fork. Drain. Cool.
The pumpkin will have more moisture with this method.

Or...Cut pumpkin in half. Scoop out seeds and discard. Cover halves with saran wrap. Microwave on high for 20 min. or until soft. Cool.

Or...Cut pumpkin in half. Scoop out seeds and discard.
Bake, cut side down in 1 to 2 inches of water till soft. Cool.

When cool the pumpkin will scoop easily out of shell with a spoon.
Put through strainer or food processor to smooth out lumps or strings.
Then just follow the recipe

One pie pumpkin should make at least 1 pint of pumpkin

Roasted pumpkin seeds (or squash seeds)

Separate seeds from the pumpkin guts. Rinse well in a colander. Put in bowl and cover with very salty water (about 1 cup salt to an ice cream bucket full). Let set at room temperature over night. Rinse off salt water and let drain in colander to remove most of the water. Spread out on foil covered baking sheet. Bake at 250 degrees for hours, stirring often. Time varies greatly by how many seeds and how deep they are in the pan.

I recommend doing this while watching TV in the evening

Bake until dry but not brown. Increasing temperature tends to brown the seeds and make them taste just dried out.

I eat the whole seed, shell and all. Some people take the shell off and eat just the meat.

To add flavor just sprinkle seasoning salt, garlic powder or any flavor you want on the seeds on the baking sheet before baking.

Squash Rolls

Mix together:

2 Tbl or 2 pkg yeast
1/2 cup warm water

Mix together and let cool if still hot:

1 1/3 scalded milk
2 cups pumpkin or squash
2/3 cup brown sugar
1 tsp salt
2/3 melted butter

Add and beat:

yeast mixture
4 cups ww flour

Add:

4-6 cups unbleached flour
Add as much as it takes to make a stiff dough

Knead adding flour on the board (if necessary to prevent sticking)

Place dough in a large bowl to rise - covered till doubled (approximately 1 hour)

Punch dough down, shape into tangerine sized rolls and place on greased cookie sheet.

Cover and rise till doubled (30 - 45 min)

Bake at 400 - 20 minutes

Brush tops with melted butter when they come out.

Pumpkin Pie Filling

Myra Bader

2 eggs
1 cup sugar
1 cup pumpkin
1 tsp ginger
1 tsp nutmeg
1 tsp cinnamon
1 Tbl maple syrup
1 cup of milk

Combine eggs and sugar. Add maple syrup and mix. Add milk and pumpkin to mixture. Add spices to mixture and blend well. Pour into crust. Sprinkle cinnamon over pie before baking. ENJOY
Bake 15 min. @ 425 then 20-30 min @ 375

Pumpkin Pie Filling

Ann Lendt

2/3 cup sugar
2 eggs
1 tbl flour
2 1/2 Tbl molasses
1/2 tsp salt
1/2 tsp ginger
1/2 tsp cinnamon
1 cup milk
1 pint pumpkin

Pour into pie crust and bake 1 hour @ 350

Apple Pie Filling

Ann Lendt

4 - 5 apples peeled and sliced
(slightly heaped in crust)
more if needed
1 cup sugar
cinnamon to taste

Put bottom crust in pie pan.
Add apples heaped. Pour the sugar over the
apples then the cinnamon on the top.
Cover with top crust. Finish edges. Put a
few slits on top. Bake @ 350 for 1 hour.

Pie Crust

(Makes 1 covered pie and one open face pie)

Ann Lendt

Work w pastry cutter:
3 cups flour
1 tsp salt
1 1/2 cups crisco

In small bowl fork:
1 egg forked
1 Tbl vinegar
5 Tbl water

Work together with hands.
Do not over work.
Roll out on floured surface and put in pie
pan. Finish edges.

Spaghetti Squash

(Also called Vegetable spaghetti or noodle squash)

When cooked, the inner strands of this healthful squash take on the texture of spaghetti.
Simply top with sauce, cheese or butter

1 spaghetti squash(3 to 3 1/2 lbs)

Sauce:

3 Tbl extra-virgin olive oil
1 med-sized onion, cut into 1/4-inch dice
1 each red and yellow bell pepper,
seeded and cut into 1/4-inch strips
1 tbl minced garlic
2 tsp dried oregano
1 can (28 oz) Italian plum tomatoes,
chopped, with juices
1 tbl tomatoe paste
1 tsp sugar
Salt and pepper to taste
2 tbl chopped flat-leaf parsley for garnish

1. Halve the squash length-wise; discard seeds.
Cook, cut side down, in a steamer basket in 2 inches
of water until tender, about 30 minutes. (Depending on
size, you may do this in two batches.) Let cool.

2. Meanwhile, prepare the sauce: Place the oil in a pot
over low heat. Add the onion and peppers; cook,
stirring, until softened, about 15 minutes. Add the
garlic and oregano; cook 3 minutes. Add the tomatoes,
paste, sugar, salt and pepper. Bring to a boil, reduce
the heat and simmer for 15 minutes.

3. Using a fork, pull out the flesh of the squash (it will
form spaghetti-like strands) and place in a large bowl;
top with the sauce. Sprinkle with parsley and serve
immediately.

Good Morning Pumpkin Pancakes

Makes about 16 pancakes

2 cups Bisquick mix
1 1/2 cups (12 oz can) undiluted evaporated milk
1/2 cup solid pack pumpkin
2 eggs
2 Tbls firmly packed light brown sugar
2 Tbls vegetable oil
2 tsp ground cinnamon
1 tsp ground allspice
1 tsp vanilla extract

Combine all ingredients in medium bowl. Beat until smooth.

Pour 1/4 to 1/2 cup batter onto heated and lightly greased griddle.

Cook until edges are dry. Turn. Cook until golden. Serve with syrup, honey or jam.

Old World Pumpkin Pie Squares

Squares

1 c Flour	2 Eggs
1/2 c Quick-cooking rolled oats	3/4 c White sugar
1/2 c Brown sugar, firmly packed	1/2 tsp Salt
1/2 c Margarine	1 tsp Cinnamon
2 c Pumpkin	1/2 tsp Ginger
1 (13 1/2 oz) can Evaporated milk	1/4 tsp Cloves

Topping

1/2 c Pecans, chopped	2 T Butter
1/2 c Brown sugar	

Squares: Combine flour, oats, brown sugar, and margarine and mix until crumbly.

Press into an ungreased 9 by 13 inch baking pan. Bake at 350 for 15 minutes.

Combine remaining ingredients and beat well. Pour over baked crust and bake another 20 minutes.

Topping: Combine ingredients and sprinkle over pumpkin filling. Return to oven and bake another 15 to 20 minutes. **To serve:** Cool in pan and cut into squares.

Serve with sweetened whipped cream if desired.

Pumpkin Cookies

Makes about 3 dozen

Cookies:	3 1/2 c sifted flour	Icing:	5 Tbls Brown sugar
	2 tsp Baking soda		3 Tbls Butter
	1 tsp Salt		3 Tbls Milk
	2 tsp ground cinnamon		1 c Powdered sugar, plus extra if needed
	1 1/2 tsp ground nutmeg		
	1 tsp ground ginger		
	1/2 tsp ground cloves		
	1 c Shortening		
	1 c Granulated sugar		
	2 Eggs, beaten		
	1 (15 oz) can pumpkin puree		

To make cookies: Preheat oven to 350 degrees. Line baking sheets with parchment paper. In medium bowl, whisk together flour, baking soda, salt, cinnamon, nutmeg, ginger and cloves and reserve.

In a large bowl, using an electric mixer on medium speed, beat shortening and granulated sugar until creamy. Add eggs. 1 at a time, beating well after each addition. Add pumpkin puree and mix until well combined.

Slowly add flour mixture, mixing until combined. Drop rounded teaspoons of dough 2 inches apart onto prepared cookie sheets and bake for 10 minutes.; do not overbake. Remove from oven, cool on baking sheets for 5 minutes and transfer to a wire rack to cool completely.

To make icing: In a small saucepan over medium heat, combine brown sugar, butter and milk and bring mixture to a boil. Remove from heat, set aside and cool completely, about an hour. Stir in powdered sugar until icing is desired consistency, adding more if necessary. Ice cookies to taste.

Easy Pumpkin Cookies

Alesha Fincher

Preheat oven to 350	Grease cookie sheets
Cream together:	1 c Butter
	1 1/2 c honey
Beat in:	1 Egg and 1 tsp vanilla
	1 c cooked or canned pumpkin
Sift together, then add to the mixture above:	
	2 1/2 - 3 c flour
	1 tsp Baking powder
	1 tsp Baking soda
	1 tsp Nutmeg
	1 tsp Cinnamon

Drop by teaspoons onto a greased cookie sheet. Bake 10 to 15 minutes
When cookies come out of the oven make faces with raisins or decorate.

Pumpkin Butter

Makes 3/4 cup

2 c Canned unsweetened pumpkin
2/3 c Packed brown sugar
1 Tlbs Fresh lemon juice
1 tsp Grated lemon zest
1/4 tsp Ground allspice
1/4 tsp Ground cinnamon
1/4 tsp Ground ginger
1/8 tsp Ground cloves

Combine all ingredients in medium saucepan. Cook over medium-high heat for 20 to 30 minutes., stirring often, until thickend and darkened. Cool. Store in glass jar in refrigerator for several weeks.

Sweet Pumpkin Dip

Serve with sliced fruit, bite-size cinnamon graham crackers, gingersnap cookies, vanilla wafers, toasted mini-bagels, toast slices, muffins and/or English muffins.

Makes 15 servings.

2 packages (8 oz each) cream cheese, softened
1 can (15 oz) pure pumpkin
2 c sifted powdered sugar
1/2 tsp pumpkin pie spice

In large mixer bowl, beat cream cheese and pumpkin until smooth. Add powdered sugar, cinnamon and ginger. Mix thoroughly. Cover. Refrigerate for 1 hour.

Pumpkin Toffee Cheesecake

Makes 16 servings

Crust: 1 3/4 c (about 14 to 16) shortbread cookies, crushed
1 Tbls butter, melted

Cheese 3 pkgs (8oz each) cream cheese, softened
cake: 1 1/4 c packed brown sugar
1 can (15 oz) pure pumpkin
2/3 cup (5 oz can) evaporated milk or 2/3 c half-and-half
2 large eggs
2 Tbls cornstarch
1/2 tsp ground cinnamon

1 c (25 to 30) crushed toffee candies
1 container (8oz) sour cream, at room temp.
2 Tbls granulated sugar
1/2 tsp vanilla
Carmel ice cream topping (optional)

To make crust: Preheat oven to 350 degrees. In small bowl, combine cookie crumbs and butter. Press onto bottom and 1 inch up sides of 9 inch springform pan. Bake for 6 to 8 minutes. (Note: Do not allow to brown.) Cool on rack 10 minutes.

To make cheesecake: In large mixing bowl, beat cream cheese and brown sugar until creamy. Add pumpkin, evaporated milk, eggs, cornstarch and cinnamon. Beat well. Pour into crust.

To bake cheesecake: Bake for 60 to 65 minutes or until edge is set but center still moves slightly. Remove from oven. Immediately top with toffee candy pieces. (Note: Do not turn off oven.)

To make topping: In small bowl, combine sour cream, granulated sugar and vanilla. Mix well. Spread over top of warm cheesecake. Bake for 8 minutes. Cool completely in pan on wire rack. Refrigerate for several hours or overnight.

To serve: Remove side of springform pan. Drizzle with caramel topping before serving.

Pumpkin Orange Poppy-seed Bundt Cake

1 package (18 1/4 oz) yellow cake mix

Cake: 1 can (15 oz) pure pumpkin
3 large eggs
2/3 c orange juice
2 to 4 Tbls poppy seeds

Glaze: 1 1/2 c sifted powdered sugar
2 to 3 Tbls orange juice

To prepare oven, pan: Preheat oven to 350 degrees. Grease and flour 12 cup bundt cake pan.

To make cake: In mixing bowl, combine cake mix, pumpkin, eggs and orange juice. Beat with electric mixer on low speed until moistened. Beat on medium speed for 2 minutes. Stir in poppy seeds until blended.

To bake cake: Pour into prepared bundt pan, spreading evenly. Bake for 35 to 40 minutes until wood pick inserted in cake comes out clean. Cool in pan on wire rack for 10 minutes. Remove cake to wire rack to cool completely.

To make glaze: In bowl, combine powdered sugar and orange juice. Stir until smooth. Drizzle over cooled cake.

Pumpkin Bread

5 eggs
1 1/4 cup oil
1 can (15 oz) pumpkin
2 pkg cook-n-serve vanilla pudding
1 tsp baking soda
1 tsp cinnamon

In mixing bowl beat eggs. Add oil and pumpkin, beat until smooth. Combine remaining ingredients, gradually beat in pumpkin mixture. Pour batter into 5 greased 5 - 2 1/2 - 2" loaf pans.

Bake at 325 for 50 - 55 minutes or until toothpick inserted comes out clean. Cool for 10 minutes, remove from pans to wire racks to cool completely. Bread may also be baked in a loaf pan (greased) for 75 - 80 minutes.

Pumpkin Bread (2 loaves)

Ann Lendt

1/3 cup margarine
1 1/2 cup sugar
1/3 cup water
1 egg
1 cup pumpkin
1 2/3 cup flour
1/4 tsp baking powder
1 tsp soda
3/4 tsp salt
3/4 tsp cinnamon
1/4 tsp cloves
1/4 tsp nutmeg 2/3 cup raisons
1/3 cup walnuts

Mix all ingredients and bake @ 350 for a good hour.

Pumpkin Spice Cake

Cake:

2 1/2 cups flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
3/4 tsp cinnamon
3/4 tsp ground cloves 1 cup sugar
1/2 cup packed brown sugar
3/4 c shortening, butter or margarine softened
1/2 cup canned pumpkin
3 eggs

Frosting:

1 cup heavy cream, whipped
1/2 cup powdered sugar, sifted
1/4 tsp cinnamon
1 tbl whipping cream, hot

Cake: Sift flour, baking powder, soda, salt, cinnamon, cloves, and sugar. Add br. sugar, shortening, and pumpkin. Beat batter for 2 minutes. Add eggs and beat another 2 minutes. Line a pair of 2 inch baking pans with parchment paper that is cut to fit the pans. Turn batter into pans and bake at 350 for 25 to 30 min. Let cool before frosting.

Frosting: Spread at least 3/4 cup whipped cream between cake layers. Mix sugar, cinnamon, and hot whipping cream until well blended. Drizzle this glaze over the top of the cake with the remaining whipped cream.

Luscious Four-Layer Pumpkin Cake

1 pkg (2-layer size) yellow cake mix
1 can (15 oz) pumpkin, divided
1/2 cup milk
1/3 cup oil
4 large eggs
1 1/2 tsp pumpkin pie spice, divided

Prep: 20 min or 1 hr 42 min including cooling

1 pkg (8 oz) cream cheese softened
1 cup powdered sugar
1 tub (8 oz) cool whip, thawed
1/4 cup caramel topping
1/4 cup chopped pecans

Preheat oven to 350. Grease and flour two 9 inch round cake pans. Beat cake mix, 1 cup of the pumpkin, the milk, oil, eggs and 1 tsp of the pumpkin pie spice in large bowl with electric mixer on medium speed until well blended. Pour evenly into prepared pans.

Bake 28 to 30 min or until wooden toothpick inserted in center come out clean. Cool in pans 10 min. Remove from pans to wire racks; cool completely. Beat cream cheese in small bowl with electric mixer on medium speed until creamy. Add sugar, remaining pumpkin and remaining 1/2 tsp pumpkin pie spice; mix well. Stir in the whipped topping.

Cut each cake layer horizontally in half with serrated knife. Stack 4 layers on serving plate, spreading the cream cheese filling between layers. (Do not frost top of cake.) Drizzle cake with caramel topping just before serving; sprinkle with the pecans. Store leftover cake in refrigerator.

Pumpkin Bars

2 c flour
2 tsp baking powder
1 tsp soda
2 tsp cinnamon
2 c sugar
1/4 tsp salt
1/2 c oil
1/2 c walnuts
1 can pumpkin (15 oz) mixed with 4 eggs

Ann Lendt

Single batch for cookie sheet
or jelly roll pan.

Spray with pam.

Bake 20 min @ 350

Frost with cream cheese frosting.

Pumpkin Dessert

Crust: 1 box yellow cake mix
1/2 c melted butter
Mix together (save out 1 cup of mixture)
Press into greased 9x13

Filling: 3 c pumpkin (2 cans)
2/3 c brown sugar
2/3 c milk
2 beaten eggs
A little nutmeg, salt, cinnamon, cloves and ginger

Pour over crust, top with 1 cup reserved cake mixture.
Bake @ 350 for 45 min. Serve with whipped cream