



Home on the Range



Treasured Thanksgiving Classics

Pumpkin Cheesecake

(Makes 16 servings)

CRUST

- 1 1/2 cups graham cracker crumbs
- 1/3 cup butter melted
- 1/4 cup granulated sugar

CHEESECAKE

- 3 packages (8 ounces each) cream cheese, softened
- 1 cup granulated sugar
- 1/4 cup packed light brown sugar
- 2 eggs
- 1 3/4 cups pumpkin
- 2/3 cup evaporated milk
- 2 tablespoons cornstarch
- 1 1/4 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg

TOPPING

- 2 cups (16-ounce container) sour cream, at room temperature
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract

FOR CRUST:

Combine graham cracker crumbs, butter and granulated sugar in medium bowl. Press onto bottom and 1-inch up side of 9-inch springform pan. Bake in preheated 350° F. oven for 6 to 8 minutes (do not allow to brown). Cool on wire rack for 10 minutes.

FOR CHEESECAKE:

Beat cream cheese, granulated sugar and brown sugar in large mixer bowl until fluffy. Beat in eggs, pumpkin and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust.

Bake at 350° F. for 55 to 60 minutes or until edge is set but center still moves slightly.

TOPPING:

Combine sour cream, granulated sugar and vanilla extract in small bowl; mix well. Spread over surface of warm cheesecake. Bake at 350° F. for 5 minutes. Cool on wire rack for several hours or overnight. Remove side of springform pan.

*Spray the bottom and side of the cheesecake pan with no-stick spray before adding the crumbs. Make sure the cream cheese is at room temperature. To avoid lumps, make sure the cream cheese and sugar are thoroughly combined before adding the other ingredients.

Chocolate Crumb Bars

(Makes 2 1/2 dozen bars)

- 1 cup butter softened
- 1 3/4 cups all-purpose flour
- 1/2 cup granulated sugar
- 1/4 teaspoon salt
- 2 cups (12-ounce package) semi-sweet chocolate morsels, divided
- 1 1/4 cups (14-ounce can) sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts (optional)

Beat butter in large mixer bowl until creamy. Beat in flour, sugar and salt until crumbly. With floured fingers, press 2 cups crumb mixture onto the bottom of greased 13 x 9-inch baking pan; reserve remaining mixture. Bake in preheated 350° F. oven for 10



to 12 minutes or until edges are golden brown.

Combine 1 cup morsels and sweetened condensed milk in small, heavy-duty saucepan. Warm over low heat, stirring until smooth. Stir in vanilla extract. Spread over hot crust.

Stir nuts and remaining morsels into reserved crumb mixture; sprinkle over chocolate filling. Bake in 350 F. oven for 25 to 30 minutes or until center is set. Cool in pan on wire rack.

Classic Pumpkin Pie

(Makes 8 servings)

- 1 unbaked 9-inch (4-cup volume) deep-dish pie shell
- 3/4 cup granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 eggs
- 1 3/4 cups (15-ounce can) pumpkin
- 1 1/2 cups (12 fluid-ounce can) evaporated milk

Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shells.

Bake in preheated 425° F. oven for 15 minutes. Reduce temperature to 350° F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or chill. (Do not freeze as this will cause filling to separate from crust.)

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Every family has its own special favorites that make holiday baking a rich and fulfilling tradition. This season, fill your home with the aroma of treasured classics from holidays past and new favorites for the coming years. Whether it's a special dessert, a treasury of classic cookies or a special edible gift, you'll want to rely on the favorite brands you trust.

While classic pumpkin pie is a must for the holidays, why not let pumpkin come out of its shell? Pie shell, that is. Try pumpkin cookies, muffins and quick breads. Whisk pumpkin into soups and sauces. You'll add flavor and nutrients.

Don't attempt your favorite custard pies, puddings or sauces without the smooth convenience of evaporated milk—available in regular, lowfat and fat free. From foolproof fudge to creamy pumpkin pies, it's a must for any family baking session.

◆ You can't freeze a pumpkin pie but you can freeze the filling and pie crust separately for up to one month. Thaw, stir and pour the filling into the crust, baking as directed. Thaw the crust, too, if it is in a glass pan.

