



Home on the Range



Pumpkin Vermont Spice Cake

- Cake** (Makes 12 servings)
- 3 cups all-purpose flour
 - 3 1/2 teaspoons baking powder
 - 2 teaspoons pumpkin pie spice
 - 1 teaspoon baking soda
 - 3/4 teaspoon ground nutmeg
 - 1/2 teaspoon salt
 - 1 1/2 cups granulated sugar
 - 3/4 cup (1 1/2 sticks) butter, softened
 - 3 large eggs
 - 1 1/2 cups 100% pure pumpkin
 - 1/2 cup evaporated milk
 - 1/4 cup water
 - 1 1/2 teaspoons vanilla extract
- Maple Frosting**
- 11 ounces cream cheese, softened
 - 1/3 cup butter, softened
 - 3 1/2 cups sifted powdered sugar
 - 2 to 3 teaspoons maple flavoring
 - Chopped nuts and nut halves* (optional)

Preheat oven to 325° F. Grease and flour two 9-inch round cake pans.

For Cake: Combine flour, baking powder, pumpkin pie spice, baking soda, nutmeg and salt in small bowl. Beat sugar and butter in large mixer bowl until creamy. Add eggs; beat for 2 minutes. Beat in pumpkin, evaporated milk, water and vanilla extract. Gradually beat in flour mixture. Spread evenly into prepared cake pans.

Bake for 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 15 minutes; remove to wire racks to cool completely.

For Maple Frosting: Beat cream cheese, butter and powdered sugar in large mixer bowl until fluffy. Add maple flavoring; mix well.

To assemble: Cut each cake in half horizontally with long, serrated knife. Frost between layers and on top of cake, leaving sides unfrosted. Garnish with nuts, if desired.

Note: To make a 2-layer cake, frost between layers, over top and on sides of cake.



Pumpkin Vermont Spice Cake

Pumpkin Apple Gingerbread

- (Makes 20 servings)
- 3 1/2 cups all-purpose flour
 - 1 tablespoon baking powder
 - 2 1/2 teaspoons ground ginger
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon pumpkin pie spice
 - 1/2 teaspoon salt
 - 1 cup (2 sticks) butter or margarine, softened
 - 1 cup granulated sugar
 - 1/2 cup packed brown sugar
 - 4 large eggs
 - 1 3/4 cups (15-ounce can) 100% pure pumpkin
 - 1 cup (1 large) baking apple (such as Granny Smith) peeled, shredded
 - 1/2 cup molasses
 - Powdered sugar
 - Hard Sauce (recipe follows)

Preheat oven to 350° F. Grease and flour 12-cup bundt pan.

Combine flour, baking powder, ginger, baking soda, pumpkin pie spice and salt in medium bowl. Beat butter, granulated sugar and brown sugar in large mixer bowl until creamy. Beat in eggs two at a time, beating well after each addition. Beat in pumpkin, apple and molasses. Gradually beat in flour mixture. Spoon batter into prepared bundt pan. Bake for 55 to 60 minutes or until wooden pick inserted in bread comes out clean. Cool in pan on wire rack for 15 minutes; invert onto serving platter. Dust with powdered sugar before serving. Serve warm with Hard Sauce.

For Hard Sauce: Beat 1/2 cup (1 stick) softened butter and 1 teaspoon vanilla extract in small mixer bowl until smooth. Gradually beat in 2 cups sifted powdered sugar until fluffy.

Pumpkin Orange Cookies

- (Makes about 4 dozen cookies)
- 2 1/2 cups all-purpose flour
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1 cup (2 sticks) butter or margarine, softened
 - 1 cup granulated sugar
 - 1/2 cup packed brown sugar
 - 1 large egg
 - 1 3/4 cups (15-ounce can) 100% pure pumpkin
 - 2 tablespoons orange juice
 - 1 teaspoon grated orange peel
 - 1/2 cup chopped nuts (optional)
 - Orange Glaze (recipe follows)

Preheat oven to 375° F.

Combine flour, baking soda and salt in medium bowl. Combine butter, granulated sugar and brown sugar in large mixer bowl, beat until creamy. Add egg, pumpkin, orange juice and orange peel, beat until combined.

Gradually add flour mixture, beat until combined. Stir in nuts. Drop dough by rounded tablespoon onto ungreased baking sheets.

Bake for 12 to 14 minutes or until edges are set. Remove to wire rack to cool completely. Spread each cookie with about 1/2 teaspoon Orange Glaze.

For Orange Glaze: Combine 1 1/2 cups sifted powdered sugar, 2 to 3 tablespoons orange juice and 1/2 teaspoon grated orange peel in medium bowl until smooth.

Sour Cream Pumpkin Bundt Cake

- (Makes 16 servings)
- Streusel**
- 1/2 cup packed brown sugar
 - 1 teaspoon ground cinnamon
 - 1/4 teaspoon ground allspice
 - 2 teaspoons butter or margarine
- Cake**
- 3 cups all-purpose flour
 - 1 tablespoon ground cinnamon
 - 2 teaspoons baking soda
 - 1 teaspoon salt
 - 2 cups granulated sugar
 - 1 cup (2 sticks) butter or margarine, softened
 - 4 large eggs
 - 1 cup 100% pure pumpkin
 - 1 cup (8-ounce container) sour cream
 - 2 teaspoons vanilla extract
 - Glaze (recipe follows)

Preheat oven to 350° F. Grease and flour 12-cup bundt pan.

For Streusel: Combine brown sugar, cinnamon and allspice in small bowl. Cut in butter with pastry blender or two knives until mixture is crumbly.

For Batter: Combine flour, cinnamon, baking soda and salt in medium bowl. Beat granulated sugar and butter in large mixer bowl until light and fluffy. Add eggs one at a time, beating well after each addition. Add pumpkin, sour cream and vanilla extract; mix well. Gradually beat in flour mixture.

To assemble: Spoon half of batter into prepared pan. Sprinkle Streusel over batter, not allowing Streusel to touch sides of pan. Top with remaining batter. Make sure batter layer touches edges of pan.

Bake for 55 to 60 minutes or until wooden pick inserted in cake comes out clean. Cool for 30 minutes in pan on wire rack. Invert onto wire rack to cool completely. Drizzle with Glaze.

For Glaze: Combine 1 1/2 cups sifted powdered sugar and 2 to 3 tablespoons orange juice or milk in small bowl, stir until smooth.

Passion FOR Pumpkin

When the colonists landed in North America, they found the Native Americans growing and eating pumpkins. Pilgrims would scoop out a pumpkin, fill it with milk and pumpkin flesh and cook it for hours in hot ashes—often adding spices and syrup to make pudding. Early American cooks soon found all kinds of other culinary uses for pumpkin. It still remains a staple in America's kitchens to this day.

Convenient canned 100% pure pumpkin is a versatile ingredient in soups, custards, sauces, even main dish stews. But it's pumpkin pies, cakes, cookies, muffins and breads that top the list of favorite treats you can make with this gourd-like fruit. In addition to adding rich flavor, pumpkin helps keep these baked goods moist. These recipes are from the Libby's Pumpkin Test Kitchens.



Pumpkin Pecan Pie

- (Makes 8 servings)
- Pumpkin Layer**
- 1 unbaked 9-inch (4-cup volume) deep-dish pie shell
 - 1 cup 100% pure pumpkin
 - 1/3 cup granulated sugar
 - 1 large egg
 - 1 teaspoon pumpkin pie spice
- Pecan Layer**
- 2/3 cup light corn syrup
 - 1/2 cup granulated sugar
 - 2 large eggs
 - 3 tablespoons butter or margarine, melted
 - 1/2 teaspoon vanilla extract
 - 1 cup pecan halves

Preheat oven to 350° F.

For Pumpkin Layer: Combine pumpkin, sugar, egg and pumpkin pie spice in medium bowl; stir well. Spread over bottom of pie shell.

For Pecan Layer: Combine corn syrup, sugar, eggs, butter and vanilla extract in same bowl, stir in nuts. Spoon over pumpkin layer.

Bake for 50 minutes or until knife inserted in center comes out clean. Cool on wire rack.

Pumpkin Honey Wheat Bread

- (Makes 1 loaf)
- 2 1/4 cups all-purpose flour
 - 3/4 cup wheat germ
 - 2 1/2 teaspoons baking powder
 - 1 1/2 teaspoons ground cinnamon
 - 1 teaspoon salt
 - 1/2 teaspoon baking soda
 - 1 1/4 cups 100% pure pumpkin
 - 3/4 cup honey
 - 2 large eggs
 - 1/4 cup vegetable oil
 - 1/4 cup milk
 - 1/4 cup sunflower seeds (optional)

Preheat oven to 350° F. Grease 9 x 5-inch loaf pan.

Combine flour, wheat germ, baking powder, cinnamon, salt and baking soda in medium bowl. Combine pumpkin, honey, eggs, vegetable oil and milk in large mixer bowl, beat just until blended. Add flour mixture to pumpkin mixture; stir until just moistened. Spoon batter into prepared loaf pan. Sprinkle with nuts, if desired.

Bake for 55 to 60 minutes or until wooden pick inserted in center comes out clean. Cool in pan on wire rack for 10 minutes; remove to wire rack to cool completely.

Pumpkin Potpourri

- Pumpkin has less than one gram of fat per 1/2 cup serving, and it's a great source of beta-carotene and dietary fiber.
- Pumpkins' closest relatives are other "fruits of the vine"—cucumbers, melons and various squashes.
- The first American cookbook, written by Amelia Simmons and published in 1796, carried a recipe for pumpkin pie.
- Although often treated as vegetables, pumpkins are technically fruit.
- Libby's has always been the major producer of canned pumpkin—planting approximately 4,000 acres of pumpkin each year. The crop is used to create more than 50 million pies, as well as delicious baked goods year-round.
- Unlike the average jack-o'-lantern variety, the Company uses select seeds from a strain of Dickinson pumpkin which produces a meatier and sweeter pumpkin than that found at the local market.

For a great selection of pumpkin recipes, tips for pies, fun facts and product information about pumpkin, visit www.libbypumpkin.com.