

Home on the Range

Pumpkin Time

PUMPKIN YUMMY DESSERT

1 large can cooked pumpkin
 ¼ teaspoon salt
 2 teaspoons cinnamon
 1 cup brown sugar
 3 eggs
 1 can evaporated milk
 1 yellow cake mix
 ½ cup butter, melted
 1-2 cups chopped nuts
 Whipped topping
 Combine pumpkin, salt, spices, brown sugar, and eggs. Add milk. Pour into greased 9x13-inch pan. Sprinkle cake mix on top. Pour melted butter over cake mix. Bake at 350 degrees for 50 minutes. Sprinkle chopped nuts on top during last 20 minutes of baking. When cool, top with whipped topping and serve.

Martha Horst
 Gardners

PUMPKIN DESSERT SQUARES

1 cup pumpkin
 3 eggs
 1¼ cups sugar
 1½ teaspoons cinnamon
 ¼ teaspoon nutmeg
 ¼ cup melted butter
 1½ teaspoons vanilla extract
 8-ounces plain bread crumbs
 2 cups milk
 ¼ cup raisins
 In a large bowl, beat eggs. Add sugar, cinnamon, nutmeg, butter, and vanilla, beat well. Add bread crumbs, milk, and pumpkin, mix well. Let stand 10 minutes. Add raisins, stir. Bake in a greased 8- or 9-inch square baking pan in 350 degree oven about 35-40 minutes or until knife inserted comes out clean. Cool 30 minutes on rack. Cut into small squares and serve with whipped topping with a dash of cinnamon on top.

Anonymous

PUMPKIN WHOOPIE PIES

1 cup vegetable oil
 2 cups light brown sugar
 1½ cups pumpkin
 2 eggs
 3 cups flour
 1 teaspoon baking powder
 1 teaspoon baking soda
 1½ teaspoon cinnamon
 ½ teaspoon cloves
 1 teaspoon vanilla
 Cream sugar and oil. Add pumpkin and eggs; beat well. Add dry ingredients and mix thoroughly, beat in vanilla.

Drop with a tablespoon onto cookie sheet. Bake 10-12 minutes at 350 degrees. Cool and fill with your favorite filling.

Nancy Kramer
 Newmanstown

COOL CREAM PUMPKIN PIE

2 cups cooked, strained pumpkin
 12-ounces whipped cream topping
 1 small package instant vanilla pudding mix
 1 teaspoon pumpkin pie spice
 6-ounces graham cracker pie crust
 In large mixing bowl, combine pumpkin, half of whipped topping, pudding mix, and spice. Beat at low speed until well blended, 1-2 minutes. Spread into crust. Top with remaining whipped topping. Quick chill in freezer 10 minutes or until ready to serve. Dust top with additional spices, if desired.

Betty Beck
 Reynoldsville Grange

PUMPKIN CHEESECAKE SQUARES

Crust:
 16-ounce package pound cake mix
 1 egg
 2 tablespoons melted butter
 2 teaspoons pumpkin pie spice
Filling:
 8-ounces cream cheese
 14-ounce can sweetened condensed milk
 2 eggs
 2 teaspoons pumpkin pie spice
 2 cups cooked pumpkin, strained
 1 cup chopped nuts
Crust: In large bowl on low speed, combine cake mix, egg, butter, and spice until crumbly. Press into bottom of 10x15-inch jelly roll pan.

Filling: In large bowl, beat cream cheese until fluffy. Gradually beat in condensed milk, eggs, spice and pumpkin. Mix well. Pour over crust. Sprinkle with chopped nuts. Bake at 350 degrees for 30-35 minutes. Cool. Chill and cut into squares. Store covered in refrigerator.

Bonnie Appleman
 Union Grange

PUMPKIN BUNDT CAKE

1 package yellow cake mix
 1 small package instant butter-scotch pudding mix
 4 eggs
 ¼ cup water
 ¼ cup vegetable oil
 1 cup pumpkin, cooked
 2 teaspoons pumpkin pie spice
 Whipped cream (optional)
 In bowl, combine first seven ingredients. Beat on low speed 30 seconds, then increase to medium speed and beat four minutes. Pour into greased and floured 10-inch fluted tube pan. Bake at



This is the season to take advantage of the plentiful pumpkin harvest. Pumpkin is the ideal ingredient for moist, flavorful breads, pies, cakes, and other desserts.

350 degrees 50-55 minutes or until pick inserted comes out clean. Cool in pan 15 minutes before removing from pan. Serve with whipped cream if desired.

Ethel Friede

Stony Point Grange

PUMPKIN MERINGUE PIE

1 cup brown sugar
 ¼ cup flour
 ½ teaspoon salt
 ½ teaspoon baking powder
 ½ teaspoon ginger
 ½ teaspoon cloves
 1 teaspoon cinnamon
 3 egg yolks
 1½ cups cooked pumpkin
 1½ cups milk
 Blend dry ingredients in a bowl or in the top of a double boiler. Add egg yolks and beat until creamy. Add pumpkin and milk. Cook 20 minutes over hot water until thick and smooth, stirring frequently. Cool. Pour into baked pie shell. Top with meringue.

Meringue

3 egg whites
 Dash salt
 ½ cup sugar
 ½ cup chopped nuts or coconut
 10 marshmallows
 Beat egg whites, add salt and sugar and beat until stiff and satiny. Add cut-up marshmallows. Spread over pie. Sprinkle with nuts or coconut. Brown in a 350 degree oven.

Fern Schlegel
 Dalmatia

HONEY PUMPKIN PIE

16-ounces solid pack pumpkin
 1 cup evaporated low-fat milk
 ¼ cup honey
 3 eggs, slightly beaten
 2 tablespoons all-purpose flour
 1 teaspoon ground cinnamon
 ½ teaspoon ground ginger
 ½ teaspoon rum extract
 Pastry for single 9-inch pie crust
 Combine all ingredients except pastry in a large bowl; beat until well blended. Pour into pastry lined 9-inch pie plate. Bake at 400 degrees for 45 minutes or until knife inserted in center comes out clean. Makes 8 servings.

Renee Blatt
 PA Honey Queen

HONEY CARROT SNACKING CAKE

½ cup butter, softened
 1 cup honey
 2 eggs
 2 cups finely grated carrots

½ cup golden raisins
 ½ cup chopped nuts (optional)
 ¼ cup orange juice
 2 teaspoons vanilla
 1 cup all-purpose flour
 1 cup whole wheat flour
 2 teaspoons baking powder
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Featured Recipe

Pumpkins and their cousins, winter squash, are one of Pennsylvania's major vegetable crops. Pennsylvania growers produce more than 4,500 acres of pumpkins plus about 500 acres squash, making them the fourth largest vegetable crop in the state in terms of acreage.

Pumpkins come in all shapes and sizes. Many are used to create dramatic fall decorations, but the flesh may be stringy and have poor eating quality compared to eating varieties.

When selecting pumpkin to use for pies and cooking, most suitable are those known as winter squash such as neck pumpkins, butternut, and Hubbard varieties. These are good sources of vitamin A and fiber. They also help to fulfill USDA's recommended three to five servings of vegetables per day.

Pumpkin or squash can be cooked in a number of different ways. After splitting the pumpkin and removing the seeds and attached strings, the flesh can be cut out of the rind and cubed. The cubed flesh can be boiled, steamed, or microwaved until tender and then mashed.

An easier method to prepare pumpkin or squash is to cut it in half and place cut-side up in a shallow pan with a small amount of water or on a baking sheet, cover with foil and bake in hot oven until flesh is tender. The halves can also be covered with plastic wrap and cooked in a microwave oven until tender. The cooked flesh can be scooped out and mashed for use in recipes.

Here is a recipe from Land O' Lakes.

PUMPKIN WALNUT DATE PIE

1 cup flour
 1 cup firmly packed brown sugar, divided
 ½ cup butter, chilled
 1 cup canned solid-pack pumpkin
 2 eggs, beaten
 1 cup evaporated milk
 1 teaspoon ground cinnamon
 ¼ teaspoon ground cloves
 ½ cup chopped dates
 ¼ cup chopped toasted walnuts
 Whipped cream

Preheat oven to 350 degrees. In work bowl of food processor, combine flour, ½ cup sugar, and butter. Process until mixture resembles coarse meal. Press evenly onto bottom and sides of 9-inch pie plate. Prick bottom several times with fork. Bake 5 minutes; remove from oven. Increase oven temperature to 375 degrees. In medium bowl, combine pumpkin, eggs, milk, remaining ½ cup sugar, cinnamon, and cloves. Stir in dates and walnuts; pour into prepared crust. Place pie on cookie sheet. Bake 45-50 minutes or until knife inserted near center comes out clean. Cool completely. Serve topped with whipped cream. Yield: 9-inch pie.

Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

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