

Pumpkin Recipes

Pumpkin Cake Roll

Beat 3 eggs on high speed of mixer for 5 minutes; gradually beat in 1 cup granulated sugar. Stir in 2/3 cup pumpkin and 1 teaspoon lemon juice. Stir together 3/4 cup flour, 1 teaspoon baking powder, 2 teaspoons cinnamon, 1 teaspoon ginger, 1/2 teaspoon nutmeg, and 1/2 teaspoon salt. Fold into pumpkin mixture. Spread in greased and floured 15x10x1 inch pan. Top with one cup finely chopped walnuts or pecans. Bake at 375 for 15 minutes. Turn out on towel sprinkled with powdered sugar. Starting at narrow end roll towel and cake together; cool, unroll.

Filling:

Combine 1 cup powdered sugar, two 3 ounce packages cream cheese, 4 tablespoons butter or margarine and 1/2 teaspoon vanilla; beat smooth. Spread over cake, roll, and chill. Makes 8 servings.

President Reagan's Pumpkin Pie

From the Richmond News Leader, we found this special pumpkin pie recipe.

- 1 9-inch pie shell (deep dish)
- 4 eggs
- 2 cups canned or mashed cooked pumpkin
- 1 cup sugar
- 1/2 cup dark corn syrup
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 cup chopped pecans

Beat eggs lightly. Add pumpkin, sugar, corn syrup, vanilla, cinnamon, and salt. Beat on medium speed until smooth. Pour into prepared unbaked pie shell and top with pecans. Bake at 350 until set, which is about 40 minutes.

Chesterfield Berry Farm

Libby's Famous Pumpkin Pie Recipe

2 cups cooked pumpkin

2 eggs, slightly beaten

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon ground ginger

$\frac{1}{4}$ teaspoon ground cloves

1 can (12-13 fluid oz) Carnation Evaporated milk

1 9-inch unbaked pie shell (deep dish)

Preheat oven to 425. Mix filling ingredients in order given. Pour into pie shell. Bake 15 minutes. Reduce heat to 350; continue baking 45 minutes or until knife inserted near center comes out clean. Cool completely. Garnish, if desired, with whipped topping. Yields one 9-inch pie.

Pumpkin Ice Cream Freeze

*The recipe below was taken from "Pillsbury's Entertainment Idea Handbook."

1 $\frac{1}{4}$ cups (about 25 cookies) fine gingersnap crumbs

$\frac{1}{4}$ cup granulated sugar

$\frac{1}{4}$ cup butter or margarine, melted

4 cups (2 pints) vanilla ice cream, softened

1 cup cooked pumpkin

$\frac{1}{2}$ cup firmly packed brown sugar

$\frac{1}{2}$ teaspoon salt

1 teaspoon cinnamon

$\frac{1}{4}$ teaspoon ground ginger

$\frac{1}{2}$ teaspoon nutmeg

1 teaspoon vanilla

In medium mixing bowl, combine gingersnap crumbs, sugar and melted butter; mix well with fork until well blended. Reserve $\frac{1}{2}$ cup. Press remaining mixture into 8 or 9 inch square pan. Set aside.

In large bowl, combine remaining ingredients, beat just until well combined. Immediately pour over crumb crust. Sprinkle with reserved crumb mixture. Freeze until firm, at least 4 hours. Remove from freezer a few minutes before cutting. Cut into squares and garnish with whipped topping, if desired.

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Pumpkin Bars

4 eggs

1 2/3 cups sugar

1 cup oil

1 1/2 cups cooked pumpkin or canned (1 pound)

2 cups flour

2 teaspoons baking soda

2 teaspoons cinnamon

1 teaspoon cloves

1 teaspoon allspice

1 teaspoon salt

1 teaspoons soda

Mix together in order given and bake 25-30 minutes at 350 in 15x9x3 (jelly roll) or for cake 13x9x2 for 5-10 minutes more or until toothpick inserted comes out clean.

Icing:

1 (3 oz) cream cheese

1/2 cup (1 stick) margarine

1 teaspoon vanilla

2 cups powdered sugar

Whip softened cream cheese and margarine together until tight. Gradually add powdered sugar and vanilla and whip until spreading consistency.

If you make the cake with cream cheese, you must refrigerate it.

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Pumpkin Bread or Cake By Hilda Long

4 eggs

1 cup cooking oil

2 cups plain flour

1 teaspoon baking powder

2 cups sugar

2 cups pumpkin (fresh or canned)

2 teaspoons baking soda

2 teaspoons cinnamon

1 scant teaspoon salt

Mix eggs, sugar, oil and pumpkin until oil is well mixed and mixture is smooth. Sift together dry ingredients and add to pumpkin mixture. Pour in a floured tube pan or 3-4 small foil loaf pans. Bake 45-55 minutes or until a toothpick comes out clean. Frost. Bake at 350.

Frosting:

½ box confectioner's sugar

4 ounces cream cheese

1 teaspoon vanilla

½ stick soft margarine

chopped nuts, if desired

Mix together and frost cooled cake.