



Spiced Butternut Squash Muffins

- ½ pound peeled, seeded and cubed butternut squash
- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- ½ cup white sugar
- ¼ teaspoon salt
- 2 teaspoons pumpkin pie spice
- ¾ cup milk
- 1 egg, beaten
- 1 tablespoon butter, melted

Spiced Butternut Squash Muffins

Preheat oven to 400 degrees F. Lightly grease a 12-cup muffin pan.

In a medium saucepan with enough water to cover, boil squash for 20 minutes, or until tender.

In a large bowl, whisk together flour, baking powder, white sugar, salt and spice.

In a medium bowl, thoroughly mix together milk, egg and butter. Stir in squash. Fold the squash mixture into the flour mixture just until moistened.

Spoon the batter into the prepared muffin pan, filling cups about ½ full. Bake 20 minutes in oven. Remove from muffin pan and cool on wire rack.

Pumpkin Roll

- 3 eggs
- 1 cup sugar
- 2/3 cup pumpkin puree
- 1 teaspoon lemon juice
- ¾ cup all-purpose flour
- 2 teaspoon cinnamon
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon ginger
- 1 cup chopped pecans
- 1 cup powdered sugar
- ½ teaspoon vanilla
- 4 tablespoons butter
- 1 (8 ounce) package cream cheese

Pumpkin Roll

Preheat oven to 350 degrees. Grease and flour jellyroll pan. Beat eggs on high for 6 minutes. Gradually add sugar, pumpkin and lemon juice

Add dry ingredients (next five in list). Spread batter evenly in pan. Sprinkle pecans on top, and press lightly into batter. Bake for 12-15 minutes or until it springs back when touched.

Loosen edges with a knife. Turn out on two dishtowels that have been sprinkled with powdered sugar. Roll up cake and let cool about 20 minutes.

To make filling: mix remaining ingredients until smooth. Unroll pumpkin cake when cool and spread with filling. Re-roll and push aside the dishtowel. Unroll long sheet of waxed paper. Put roll on paper. Dust roll with powdered sugar. Twist ends of paper like a piece of candy. Put roll in refrigerator and chill overnight. Before sliced, dust with powdered sugar. Serve chilled.



Curried Squash & Mushroom Soup

2 medium acorn or butternut squash	½ tsp. ground cinnamon
2 ½ cups water or chicken stock	¾ tsp. ground ginger
1 cup orange juice	¼ tsp. dry mustard
2 Tbsp. butter	dashes cayenne
1 clove garlic, crushed	6 oz. mushrooms, sliced
½ cup chopped onion	fresh lemon juice, optional
1 ¼ tsp. salt	yogurt for garnish
½ tsp. ground cumin	toasted & chopped almonds
½ tsp. ground coriander	

Curried Squash & Mushroom Soup

Peel the squash and cut it into pieces. Place squash in a steamer and cook until done. Then mash the squash. Measure 3 cups of the mashed squash. In a food processor or blender combine the squash and water or stock and puree until smooth. In a kettle or saucepan combine the squash mixture and orange juice. Set aside. In a skillet melt the butter and add the garlic, onion, salt and spices and sauté until the onion is very soft. Add the mushrooms, cover and cook for 10 minutes. Add the sautéed mixture to the squash, scraping the skillet well to remove the drippings. Heat together very gently. Taste and correct the seasoning, adding more cayenne or salt if needed. This soup is sweet; you may want to spice it up with some fresh squeezed lemon.

Impossible Pumpkin Pie Recipe

1 cup baking mix
 1/c cup sugar
 1 teaspoon pumpkin pie spice
 2 teaspoons vanilla
 2 eggs
 1 can (15 oz.) pumpkin puree
 1 can (12 oz.) evaporated milk
 ¼ cup pecans, chopped

Topping:

1 ½ cup whipped topping, thawed, or whipped cream
 ¼ teaspoon pumpkin pie spice or cinnamon, optional

Impossible Pumpkin Pie Recipe

This pumpkin pie makes its own crust. Heat oven to 350 degrees and grease a 10 inch pie plate. Combine baking mix, sugar, 1 tsp. pumpkin pie spice, vanilla, eggs, pumpkin puree, and evaporated milk. Stir in pecans. Pour into the prepared pie plate. Bake for 50-55 minutes or until knife inserted near center comes out clean; cool on rack. If desired, blend pumpkin pie spice or cinnamon into the whipped topping or whipped cream. Serve pie with whipped cream. Store pie in refrigerator.

Microwave Pumpkin Brittle

1 cup peanuts	1 tsp. butter
1 cup sugar	2 tsp. pumpkin pie spice
½ cup white corn syrup	1 tsp. baking soda
1/8 tsp. salt	

In a 1 ½ qt. microwave-proof casserole dish, stir together peanuts, sugar, syrup and salt. Microwave on high for 4 minutes; stir well and microwave for 4 minutes more. Stir in the butter and spice. Microwave 2 minutes longer. Add baking soda and quickly stir until light and foamy. Immediately pour onto a lightly greased cookie sheet, spreading out thin. Cool; break into small pieces. Store in an airtight container. Yield: about 1 pound.

Pumpkin Dip

2 cups pumpkin puree	½ tsp. ground ginger
1 cup dark brown sugar	1 (8-ounce) package of cream cheese, softened
2 tsp. ground cinnamon	¼ tsp. nutmeg
1/8 tsp. ground cloves	

Cream together pumpkin and cream cheese. Add in all other ingredients until well blended. Refrigerate overnight. Serve with gingersnaps, graham crackers or apple slices.

Pumpkin-Banana Smoothie

1 (16-ounce) can pumpkin puree	¼ cup brown sugar
1 medium banana	2 tsp. ground cinnamon
2 cups milk	Whipped cream

Place the pumpkin puree in a freezer bag and store in freezer for at least 24 hours. Peel the banana and place it in a freezer bag as well until frozen solid.

Heat the bag of pumpkin puree in the microwave for 1-2 minutes to soften.

Pour the milk into a blender. Add the brown sugar, cinnamon, pumpkin and banana. Blend until smooth.

Top with whipped cream (if desired) and serve immediately.

Serves 4