



## Pumpkin Pie Bites

### Ingredients for 12 servings

- 15 oz pumpkin puree, 1 can (425 g)
- 12 oz evaporated milk, 1 can (355 mL)
- $\frac{3}{4}$  cup sugar (150 g)
- 1 teaspoon cinnamon, extra for taste
- $\frac{1}{4}$  teaspoon ground cloves
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{2}$  teaspoon salt
- 2 eggs
- 2 pie crusts, refrigerated
- whipped cream
- ice cream

### Preparation

1. In a bowl, mix the dry ingredients thoroughly.
2. Add the eggs and pumpkin, and mix.
3. Gradually add the evaporated milk, mixing constantly.
4. Preheat oven to 350°F (180°C).
5. With a jar lid, cut 12 4-inch (10 cm) circles out of the pie crust. Press into each of the cups of a greased muffin tin.
6. Pierce the bottoms of the crust gently with a fork.
7. Fill each pie crust to the top with filling.
8. Bake for 20-30 minutes, until top of crust becomes golden brown.
9. Add your favorite ice cream or whipped cream with a pinch of cinnamon powder.
10. Enjoy!



## **Pumpkin Spice Chocolate Cheesecake**

### **Ingredients** for 6 slices

#### **PUMPKIN MIX**

- ¾ lb pumpkin, chopped(350 g)
- ¼ cup butter (50 g)
- 1 tablespoon sugar

#### **CHEESECAKE MIX**

- 13 oz cream cheese(360 g)
- 1 cup sugar (200 g)
- ½ cup double cream(100 mL)
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon nutmeg
- ½ teaspoon clove
- 2 eggs

#### **CHOCOLATE BISCUIT BASE**

- 2 ½ cups chocolate biscuit (250 g)
- 2 tablespoons butter, melted

#### **CREAM TOPPING**

- 1 cup double cream, whipped (200 mL)
- 1 tablespoon cocoa powder

## Preparation

1. Preheat the oven to 200°C (400°F).
2. Prepare the pumpkin by cutting into bite-size chunks and placing in a baking tin with the butter and sugar.
3. Bake for 30 minutes, until soft. Turn down the oven to 180°C (350°F) and leave the pumpkin to cool.
4. Blend the chocolate biscuits in a processor to form fine crumbs. Stir in the butter.
5. Pour the biscuit base into a nonstick springform tin and set aside.
6. Mix together the pumpkin, cream cheese, sugar, double cream, cinnamon, ginger, nutmeg, and cloves. Stir in the eggs.
7. Pour over the biscuit base.
8. Bake in the oven for 1 hour. Leave to cool.
9. Spread over the whipped cream and sprinkle on the cocoa powder on top.
10. Enjoy!



## Pumpkin Spice Donut Holes

### Ingredients for 8 servings

- 2 cups flour (250 g)
- $\frac{3}{4}$  cup sugar (150 g)
- 2 teaspoons baking powder
- 2 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 1  $\frac{1}{4}$  cups pumpkin puree (280 g)
- 1 egg
- 2 tablespoons melted butter
- oil, for frying

### TOPPING

- $\frac{3}{4}$  cup sugar (150 g)
- 3 tablespoons pumpkin pie spice

## Preparation

1. Note: make your own pumpkin pie spice by mixing 2 tablespoons cinnamon, 1 tablespoon ginger, 1 tablespoon nutmeg, and  $\frac{1}{2}$  tablespoon cloves; use 2 teaspoons in the dough, and 3 tablespoons in the topping mixture.
2. In a large bowl, mix together flour, sugar, baking powder, pumpkin pie spice, and salt.
3. In a separate bowl, mix together pumpkin puree, egg, and butter.
4. Pour wet mixture into dry mixture and stir together with rubber spatula until fully incorporated. Set aside.
5. Heat oil in a frying pan to 325°F (160°C).
6. While oil is heating, use your hands to shape and roll the pumpkin donut dough into balls. (Greasing your hands with oil will make this process much easier).
7. Fry the dough balls until golden brown, about 4-5 minutes. (For best results, fry only 3-4 at a time).
8. Drain them on a paper towel and immediately transfer to bowl of the pumpkin pie spice-sugar mix. Gently toss to coat.
9. Enjoy!



## Pumpkin Chocolate Chip Whoopie Cookies

### Ingredients for 18 pies

#### FOR THE COOKIES

- 2 cups brown sugar(440 g)
- 1 cup vegetable oil(240 mL)

- 2 eggs
- 1 ½ cups canned pumpkin(340 g)
- 3 cups flour (420 g)
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon pumpkin pie spice
- 1 tablespoon cinnamon
- 1 cup chocolate chips(175 g)

### **FOR THE FILLING**

- 8 oz cream cheese, softened (225 g)
- ½ cup butter, softened(115 g)
- 1 cup powdered sugar(160 g)
- 1 teaspoon vanilla extract

## **Preparation**

1. Mix the brown sugar and oil.
2. Add eggs and pumpkin, and mix.
3. Add flour, baking soda, baking powder, salt, pumpkin pie spice, cinnamon, and mix.
4. Stir in chocolate chips and scoop (or pipe) 2 tbsp at a time onto a baking sheet.
5. Beat the cream cheese and butter until smooth.
6. Mix in powdered sugar and vanilla extract.
7. Spread onto half of the cooled cookies, and top with the rest of the cookies.
8. Enjoy!



## 2 Ingredient Pumpkin Bread

### Ingredients for 1 loaf

- 1 box spice cake mix
- 1 can pureed pumpkin, 14 ounces

### OPTIONAL

- frosting, as desired

### Preparation

1. Mix the spice cake mix and pureed pumpkin.
2. Spread into a greased loaf pan. Bake at 350°F (177°C) for 55-60 min. Cool completely.
3. Frost to your liking!
4. Enjoy!



## Pumpkin Pie Cone

### Ingredients for 12 large cones

- 1 can pumpkin puree
- ½ cup sugar (100 g)
- 1 cup evaporated milk(235 mL)
- ½ teaspoon salt
- 1 tablespoon pumpkin spice, nutmeg, ginger, cloves, cinnamon
- 2 eggs
- 2 packages puff pastry
- cooking spray
- aluminum foil

### Preparation

1. Shape squares of aluminum foil into cones by placing a finger in the center of the square, and folding up all the sides around it. You may use another square to wrap the cone up to create a smooth surface. Spray each cone well, and place on a baking sheet.
2. Slice the puff pastry into one-inch (2 cm) strips, and brush them with a little water to make them sticky.
3. Carefully coil the dough around each cone. Pinch off the tip to seal them.
4. Bake at 400°F (204°C) for 15 minutes, or until the dough begins to tan, and the cone holds it's shape.
5. While cones are baking, mix together pumpkin puree, sugar, evaporated milk, salt, pumpkin sauce, and eggs together.
6. Remove the foil, and place the cones upright in a small glass, or a popover pan.
7. Use a piping bag or spoon to fill the cones with pumpkin filling.
8. Bake again at 400°F (204°C) for 30-45 minutes, or until the filling sets, and begins to darken. Bake time will vary depending on the size of you cones.

9. Allow the cones to cool for 20 minutes.
10. Top with whipped cream, or vanilla ice cream and pumpkin spice.
11. Enjoy!

## **Pumpkin Spice Frozen Yogurt**

### **No written recipe available.**

### **Ingredients**

2 cups Plain Yogurt  
½ cup Pumpkin Puree  
2/3 cup Maple Syrup  
1/8 tsp ginger  
1/8 tsp ground cloves  
1/8 tsp nutmeg  
½ tsp ground cinnamon

### **Preparation**

Blend together and place in ziplock bag.  
Refridgerate for 1 hour  
In larger ziplock at ice and ½ cup rock salt.  
Place bag with pumpkin inside the larger bag of ice and shake for 15 minutes.  
Remove bag of pumpkin and serve.