

# How to Make More Than Just Pumpkin Pie

## Cinnamon Chip Pumpkin Snacking Cake

3 1/2 cups cake or pastry flour  
4 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/4 teaspoon allspice  
1/2 cup shortening  
1 cup granulated sugar  
1 cup brown sugar  
3 large eggs  
1 teaspoon maple flavoring  
1 cup canned pumpkin  
1/2 cup milk  
1 cup cinnamon chips



Preheat the oven to 325 degrees. If you are using a dark pan, preheat to 300 degrees.

1. Mix the flour, baking powder, baking soda, salt, cinnamon, and allspice together in a medium bowl. Set aside.
2. Cream the shortening and sugars together. Add the eggs one at a time, beating after each. Beat the mixture until light and fluffy.
3. Add the maple and pumpkin and combine.
4. Alternately add the flour in three additions and the milk in two, starting with the flour. (Adding the flour and milk in stages will better balance the batter.) Add the nuts. Scrape the batter into a well-greased 8 1/2 x 13-inch pan.
5. Bake for 50 to 55 minutes or until the cake tests done. Cool on a wire rack. Serve warm or cold, plain or with whipped cream.

## Cinnamon Chip Pumpkin Bread

4 large eggs  
3/4 cup vegetable oil  
1/2 cup buttermilk  
1 cup canned pumpkin  
1 cup molasses  
1 cup brown sugar  
2 cups flour  
1 cup all-purpose flour  
1 1/2 teaspoons salt  
2 teaspoons baking soda  
2 teaspoons cinnamon  
1 teaspoon nutmeg  
1/2 teaspoon ground cloves  
3/4 cup cinnamon chips

Preheat the oven to 350 degrees.

1. Stir the eggs, oil, buttermilk, canned pumpkin, molasses, and brown sugar together in a bowl.
2. In another bowl, mix the flours, salt, baking soda, and spices together.
3. Add the dry ingredients to the wet and stir until combined. Add the optional walnuts.
4. Scrape the batter into two medium (about 8 1/2 by 4 1/2 inches) baking pans that have greased and floured.
5. Bake for about 50 minutes or until the bread tests done with a toothpick. Let cool in the pan for three or four minutes and then remove the loaves to cool on a wire rack. Once the bread is cooled, wrap completely and refrigerate.

## Cream Cheese Pumpkin Roll

1/4 cup powdered sugar (to sprinkle on towel)  
3/4 cup all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground cloves  
1/4 teaspoon salt  
3 large eggs  
1 cup granulated sugar  
2/3 cup canned Pumpkin  
1 cup walnuts, chopped (optional)  
Prepared Cream Cheese Filling

Preheat oven to 375 degrees.

1. Grease 15 x 10-inch jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle a thin, cotton kitchen towel with powdered sugar.
2. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.
3. Bake for 13 to 15 minutes or until top of cake springs back when touched. (If using a dark-colored pan, begin checking for doneness at 11 minutes.) Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.
4. Beat cream cheese, 1 cup powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.

**Baking tip:** Be sure to put enough powdered sugar on the towel when rolling up the cake so it will not stick.

## White Chocolate Chip Pumpkin Cookies

2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 teaspoons cinnamon  
1 teaspoon ground cardamom  
1 cup butter  
1/2 cup granulated sugar  
1/2 cup brown sugar  
1 large egg  
2 teaspoons vanilla  
1 cup pumpkin  
2 cups white chocolate chips  
2/3 cup coarsely chopped macadamia nuts, toasted

Preheat oven to 350 degrees. Grease two baking sheets well.

1. Mix the flour, baking soda, salt, cinnamon, and cardamom in a medium bowl. Set aside.
2. Cream the butter and sugars together. Beat in the egg and vanilla. Continue to beat until light and fluffy.
3. Add the pumpkin and about 1/3 of the flour mixture. Beat until combined. Add the rest of the flour and combine. Add the white chocolate chips and nuts.
4. Spoon mounded tablespoons onto the greased baking sheets, leaving room for spread. Bake for 11-13 minutes or until the edges just barely start to brown. Remove the cookies to a wire rack to cool.