

Pumpkin Recipes

By FrugalSkills.com



Table of Contents

1. Grandma's Pumpkin Pie Recipe
2. Pie Crust Recipe
3. Pumpkin Bars with Cream Cheese Frosting Recipe
4. Pumpkin Sandwich Cookies with Cream Cheese Filling Recipe
5. Pumpkin Muffins

Pumpkin Pie

one 16 oz. can of pumpkin (1³/₄ cups pumpkin)

one 5 oz. can evaporated milk (2/3 cup)

1/2 cup milk

2/3 cup sugar

3 eggs, beaten

1 tsp ground cinnamon

1/2 tsp ground ginger

1/2 tsp ground nutmeg

Pie Crust (see recipe below)

1. Preheat the oven to 375 F.
2. In a mixing bowl, combine the pumpkin and beaten eggs. Then add the sugar, cinnamon, ginger, and nutmeg. Beat lightly with a fork or rotary beater. Gradually stir in the milk and evaporated milk. Mix well.
3. Pour the filling into a 9-inch pie plate lined with the pie dough. Gently cover the edges of the pie dough with foil, but be careful not to allow the foil to touch the filling.
4. Bake in a 375 F oven for 25 minutes. Remove the foil, then bake for another 25 minutes or until a knife inserted into the center comes out clean. Cool on a wire rack. If storing for later use, cover with foil and then chill in the refrigerator.

Yield: 8 servings

Pie Crust

1¼ cups all-purpose flour

⅓ cup shortening or lard

¼ tsp salt

3 to 4 tbp cold water

1. In a mixing bowl, stir together flour and salt. Add the shortening or lard to the flour mixture. Cut the shortening or lard into the flour until dough pieces are the size of small peas.
2. Sprinkle 1 tablespoon of cold water over part of the dough. Gently toss with a fork and push to the side of the bowl. Repeat until all of the dough is moistened. Form the dough into a ball.
3. On a lightly floured surface, flatten the dough with your hands. Using a rolling pin, form a circle about 12 inches in diameter by rolling the dough from the center to the edges. Wrap the dough around the rolling pin, then gently unroll it onto a 9-inch pie plate. Be careful not to stretch the dough.
4. Trim the dough to ½-inch beyond the edge of the pie plate, and fold the extra dough under. Do not prick the dough.

Yield: 1 pie crust for single-crust pie

Pumpkin Bars

Cream Cheese Frosting (see recipe below)

1³/₄ cups canned pumpkin (approximately one 16 oz. can)

4 eggs, beaten

1 cup vegetable or canola oil

2 cups sugar

2 cups all-purpose flour

2 tsp baking powder

1 tsp baking soda

½ tsp salt

2 tsp cinnamon

½ tsp nutmeg

½ tsp ground cloves

½ tsp ground ginger

1. Preheat the oven to 350F.
2. In a large bowl, combine the pumpkin, beaten eggs, oil, and sugar. Mix well. Add the flour, baking powder, baking soda, salt, cinnamon, nutmeg, ground cloves, and ground ginger. Mix well.
3. Pour the batter into a greased and floured 18 x 12-inch jelly roll pan.
4. Bake for 30-40 minutes, until a toothpick inserted in the middle comes out clean. Let cool, then add the frosting and cut into bars.

Yield: 1½ to 2 dozen pumpkin bars

Cream Cheese Frosting

8 oz. package cream cheese (approximately 1 cup), softened

6 tbsp butter, softened

1 tbsp milk

1 tsp vanilla extract

4 cups powdered sugar

In a bowl, add the cream cheese, butter, milk, and vanilla extract and beat together. Stir in the powdered sugar to a spreading consistency.

Pumpkin Sandwich Cookies

Cream Cheese Filling (see recipe below)

1³/₄ cups canned pumpkin (approximately one 16 oz. can)

2 eggs, beaten

2 cups sugar

1 cup vegetable or canola oil

2 tsp vanilla extract

4 cups all-purpose flour

1 tbsp plus 1 tsp baking powder

2 tsp cinnamon

½ tsp baking soda

¼ tsp salt

1. Preheat the oven to 350F.
2. In a large bowl, combine the pumpkin, beaten eggs, oil, sugar, and vanilla. In a separate large bowl, stir together the flour, baking powder, baking soda and salt, then add to pumpkin mixture. Mix well.
3. Drop rounded teaspoonfuls of dough onto an ungreased cookie sheet. Flatten each ball of dough into a 2-inch circle.
4. Bake for 8-10 minutes until the cookies set and bottoms are golden. After letting the cookies cool, spread the cream cheese filling on half of the cookies. Top with the remaining cookies flat-side down to create a cookie sandwich. Store in the refrigerator.

Yield: 3 dozen pumpkin sandwich cookies

Cream Cheese Filling

8 oz. package cream cheese (approximately 1 cup), softened

½ cup butter, softened

16 oz. package (approximately 4 cups) powdered sugar

1 tsp vanilla extract

In a bowl, beat together the cream cheese and butter. Add the powdered sugar and vanilla, then beat into a smooth consistency.

Pumpkin Muffins

½ cup canned pumpkin
1¾ cups all-purpose flour
⅓ cup sugar
2 tsp baking powder
1 egg, beaten
¾ cup milk
¼ cup vegetable or canola oil
¼ tsp salt
1 tsp ground cinnamon
½ tsp ground nutmeg
1/8 tsp ground cloves
¼ cup chopped nuts (optional)

1. Preheat the oven to 400 F.
2. In a bowl, combine flour, sugar, baking powder, and salt. Make a well in the center. In a separate bowl, combine the pumpkin, egg, milk, and oil. Mix well, then add to the flour mixture. Stir until just moistened (the batter should be lumpy).
3. Lightly grease muffin cups. Fill each cup 2/3 full.
4. Bake for 20 minutes or until golden brown. Remove from pan and serve warm.

Yield: 10-12 muffins