

Yummy Fall Recipes

Pumpkin Pie Spice

4 tsp cinnamon

2 tsp ginger

1 tsp cloves

½ tsp nutmeg

Mix. Store in airtight container.

Pumpkin Spread

(Makes 3 cups)

- For two minutes on low speed beat 1 ¼ C cold apple juice into 1 pkg (3-4oz) instant vanilla pudding mix.
- Stir in 1 C canned pumpkin and 1 tsp pumpkin pie spice.
- Serve on bagels or toast.
- Store in refrigerator for three days.

Caramel Apple Salad

4 apples with skins, washed and cubed

1 small can crushed pineapple with juice

1 small box butterscotch pudding

8 oz Cool Whip

Mix all together. Keep refrigerated.

May be served as salad or desert.

To reduce calories may use lite cool whip, sugar-free pudding and non-sweetened pineapple.

Kelly's Cheater's Apple Pie

Layer in 9X13" dish sprayed with non-stick spray:

Sliced, peeled apples (two or three)

White sugar, sprinkled

Caramel topping, drizzled

Pillsbury refrigerated cinnamon rolls

Repeat layers. Bake as directed on package!



Pumpkin Cake

Preheat oven 350 F.

Mix one box yellow cake mix (reserve 1 C of dry mix and set aside) with 1 stick melted butter plus one egg, slightly beaten; press into the bottom of a greased 9X13" pan.

Mix filling and pour over mixture in pan:

1 large can pumpkin

2/3 C milk

3 eggs

1 ½ Tbsp cinnamon

¼ C sugar

Mix reserved C of cake mix and another ½ stick melted butter with pastry blender until crumbly; sprinkle on top.

Bake @ 350 F for approx 45-50 min. Serve with Cool Whip.

Frosted Pumpkin Bars

4 eggs, beaten

2 C sugar

1 C liquid oil

1 C canned pumpkin

2 C flour

½ tsp salt

2 tsp cinnamon

1 tsp baking soda

1 tsp baking powder



Combine all ingredients. Pour into greased 9X13" pan. Bake @ 350F 20-25 min. Cool.

Frost with cream cheese frosting:

3 oz cream cheese, softened

6 TBSP butter

¾ lb (approx 2 ½ C) powdered sugar

1 tsp vanilla

1 tsp milk (a little more if needed)

Beat with electric mixer.

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