

# Pumpkin Recipes

## Pumpkin Bread

2 cups all-purpose flour, spooned into measuring cup and leveled-off  
½ teaspoon salt  
1 teaspoon baking soda  
½ teaspoon baking powder  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1½ sticks (¾ cup) unsalted butter, softened  
2 cups sugar  
2 large eggs  
1 (15-oz) can 100% pure pumpkin

Preheat the oven to 325°F and set an oven rack in the middle position. Generously grease two 8 x 4-inch loaf pans with butter and dust with flour. In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside. In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point -- that's okay. Add the flour mixture and mix on low speed until combined. Turn the batter into the prepared pans, dividing evenly, and bake for 65 – 75 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.

## Pumpkin Mousse

1 cup heavy cream, cold  
15 oz. can 100% pure pumpkin puree  
1/3 cup evaporated milk  
1 cup Greek yogurt, plain  
3.4 oz package instant vanilla pudding mix  
1 tsp. pumpkin pie spice  
1 tsp. vanilla extract

In a large bowl, use a hand mixer to whip the heavy cream until medium stiff peaks form about 3 minutes. In another large bowl, whisk together the pumpkin and evaporated milk until smooth. Whisk in the remaining ingredients: instant vanilla pudding, Greek yogurt, pumpkin pie spice and vanilla extract. Fold in the heavy cream. Chill for at least 1 hour prior to serving. Divide into individual portions. Garnish with graham cracker crumbs, whipped cream, pecans, cinnamon, or ginger cookies.

