

PUMPKIN CHOCOLATE CHIP MUFFINS

3½ cups flour
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
3 cups sugar
4 eggs
1 cup vegetable oil
15-oz. can pumpkin
1 bag chocolate chips
2 tsp. baking soda dissolved in
2/3 cup water

Mix together dry ingredients. Add eggs, oil and pumpkin then soda/water mixture. Add chocolate chips. Line muffin pan with liners. Fill cups about 2/3 full with batter. Bake at 350 degrees for 20-22 minutes.

Angie Colwell
Titusville

PUMPKIN COOKIES

1 cup shortening
1 cup sugar
1 tsp. soda
1 tsp. cinnamon
Pumpkin
1 egg
½ tsp. salt
1 cup raisins or chocolate chips

Add sugar and shortening, then mix pumpkin and 1 egg together. Then add flour, soda, cinnamon and salt. Add raisins or chocolate chips and mix. Drop onto cookie sheet by teaspoon and bake 10-12 minutes at 375 degrees.

Ashley Kaltenbach
Keystone High School

PUMPKIN ROLL

3 eggs
1 cup sugar
½ tsp. salt
1 tsp. lemon juice
2/3 cup pumpkin
¾ cup flour
1 tsp. baking powder
1 tsp. pumpkin pie spice

Beat eggs until fluffy. Add the rest of ingredients. Beat until smooth. Put on small cookie sheet lined with waxed paper that is greased. Bake 15 minutes at 350 degrees. Then turn out onto towel sprinkled with powdered sugar. Peel off waxed paper. Roll up in towel and cool.

Filling:

1 small tub Cool Whip
1 box instant vanilla pudding
3 oz. Philadelphia Cream Cheese

Mix all ingredients. If too thick, add a little milk until it is easy to spread on cake. Roll it up. Slice to serve.

Phillip Miles
Clarion-Limestone High School

PUMPKIN ROLL

3 large eggs
¾ cup flour
2 tsp. cinnamon
½ tsp. ginger
½ tsp. salt
1 cup brown sugar
1 tsp. baking soda
2/3 cup pumpkin
1 cup finely chopped walnuts

Preheat oven to 375 degrees. Mix all ingredients together except the walnuts. Use a cookie sheet lined with waxed paper. Spray the waxed paper with cooking spray. Spread walnuts evenly on top of waxed paper, then spread batter on top of walnuts. Bake for 15 minutes. Sprinkle powdered sugar on top of the pumpkin roll. Carefully flip out and off the cookie sheet on to a linen towel. Cool for 2 hours. Put powdered sugar on the other side of the pumpkin roll. Cover with prepared filling (see below) and carefully roll into a log. Rolling is made easier with use of linen towel.

Filling:

8-oz. pkg. cream cheese
1 cup powdered sugar
1½ tsp. vanilla

2 Tbsp. soft butter
John Patrick Woloszyn
Franklin

PUMPKIN SQUARES

1 cup pureed pumpkin
2 egg yolks
2 cups brown sugar
4 tsp. pumpkin pie spice
¾ cup butter
¾ cup Crisco
1 tsp. salt
4 cups flour
4 tsp. baking soda
Sugar mixed with pumpkin pie spice
for coating



Melt butter and Crisco together and let cool. Preheat oven to 350 degrees. Sift together flour, baking soda and pumpkin pie spice. Set aside. To Crisco mix, add brown sugar, pumpkin and egg yolks. Stir completely. Add dry ingredients to wet ingredients. Chill dough in freezer for about 20 minutes. This step is crucial; otherwise, the cookies will flatten too much while baking. Form dough into small balls and roll in spice sugar mix. Arrange balls 1-2 inches apart on greased cookie sheet and bake 6-7 minutes on top rack and 6-7 minutes on bottom rack of oven. Makes 5-6 dozen cookies.

Julie Simpson
Oil City

RAISIN CARROT CAKE

2 egg whites
¾ cup sugar
½ cup unsweetened applesauce
¼ cup canola oil
1½ cups finely shredded carrots
½ cup reduced-fat vanilla yogurt
¼ cup water
1 cup all-purpose flour, divided

1 cup whole wheat flour
2 tsp. baking soda
¼ tsp. salt
¼ tsp. ground nutmeg
¼ tsp. ground cloves
¾ cup raisins
1½ tsp. confectioners' sugar

In a large bowl, beat egg whites until foamy. Add sugar, applesauce and oil. Mix well. Stir in carrots, yogurt and water. Set aside 1 Tbsp. all-purpose flour. Combine whole wheat flour, cinnamon, baking soda, salt, nutmeg, cloves and remaining flour. Add to batter and mix just until moistened. Toss raisins with reserved flour; stir into batter. Pour in a 9-inch square baking pan coated with cooking spray. Bake at 325 degrees for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Sprinkle with confectioners' sugar.

Lakenya Jacobs
Union High School

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