

Recipes...

Get ready for holiday gatherings with these pumpkin and squash recipes. Due to the overwhelming response of recipes this month, we decided to devote 2 pages to recipes!

Sour Cream Pumpkin Coffee Cake

½ c. butter	1 c. sour cream
¾ c. sugar	1¾ c. (16 oz.) pumpkin
1 t. vanilla	1 slightly beaten egg
3 eggs	⅓ c. sugar
2 c. flour	1 t. pumpkin pie spice
1 t. baking powder	Streusel
1 t. baking soda	

Combine butter, ¾ c. sugar, vanilla in bowl. Add 3 eggs, beat well. Combine flour, baking powder, baking soda in separate bowl. Add dry ingredients to butter mixture alternating with sour cream.

Pumpkin Mixture: (Mix separately), pumpkin, beaten egg, ⅓ c. sugar, spice

Spoon half batter into 9x13 inch pan, spread ½ streusel mixture; spread pumpkin mixture over streusel. Carefully spread remaining batter over pumpkin then add rest of streusel. Bake at 325° for 50-60 minutes or until toothpick comes out clean.

Streusel: Cut 1 c. packed brown sugar, ⅓ c. butter, 2 tsp. cinnamon together. Stir in 1 c. chopped nuts

Carol Burnikel – Cresco

Squash Pizza

Lightly oil 9 X 13 pan. Slice and pare squash (zucchini) in ¼ inch rounds, enough to cover bottom of pan. Bake in oven at 400° until heated through and starts to bake.

Meanwhile mix together pourable dough:

1 c. flour	½ t. salt
1 t. Italian or oregano seasoning	⅛ t. baking soda
1 t. baking powder	2 eggs
	¾ c. milk

Milk until smooth. Pour over and between hot squash. Return to oven and bake for 25-30 minutes. Remove from oven. Top with pizza sauce and your favorite pizza toppings. Return to oven and finish baking.

Norma Reiff – Riceville

Pumpkin Soup

4 c. peeled and cubed fresh pumpkin or butternut squash (can use 4 cups of squash already baked in oven too)

1 c. chopped seasoning blend—onion, red & green pepper, celery, parsley (frozen VIP brand is easiest; or just add fresh chopped onion, carrot, & celery)

2 cans (14 ½ oz. each) chicken broth

3½ c. water (2 cans of water)

Dash of nutmeg

1¾ c. milk

Parmesan Cheese (if desired) for garnish

MIX: Pumpkin/squash, seasoning blend, chicken broth, and water in a large sauce pan. Bring to a boil. Reduce heat to low, cover, and simmer for 20 minutes or until tender.

ADD: nutmeg and stir. Put in a blender or food processor and puree. Return to saucepan. Stir in milk and cook on low heat until heated through, stirring occasionally.

Top each serving with Parmesan cheese if desired.

Kathy Elsbernd – Decorah

Pumpkin Roll

Beat 3 eggs on high for 5 minutes. Gradually add:

1 c. sugar	¾ c. flour
1 t. lemon juice	1 t. baking powder
2/3 c. pumpkin	2 t. cinnamon
½ t. salt	1 t. ginger
½ t. nutmeg	

Line a 10x15 sheet with parchment paper. Butter and flour the parchment paper. Pour the mixture onto the parchment paper. Bake for 15 minutes at 375°.

Sprinkle the top with powdered sugar. Cool 5 minutes. Drop it out on a wet towel and gently roll it up.

Put in refrigerator about 1 hour. Gently unroll the pumpkin roll and spread the following mixture on it:

1 c. powdered sugar	6 oz. cream cheese
4 t. butter	½ t. vanilla

Roll it back up and place crossways on a clean 10x15 pan. Sift powdered sugar over top. Cover with plastic wrap and chill until you serve. Cut into slices.

Andrea Knutson – Ossian

Butternut Squash Bake

1/3 c. butter or margarine, softened
3/4 c. sugar
2 eggs
1 (5 oz. can) evaporated milk
1 t. vanilla
2 c. mashed cooked butternut squash

Topping:

1/2 c. crisp rice cereal
1/4 c. brown sugar
1/4 c. chopped pecans
2 T. melted butter

In a mixing bowl, cream butter and sugar. Beat in eggs, milk and vanilla. Stir in squash (mixture will be thin). Pour into 11 X 7 baking dish. Bake uncovered at 350° for 45 min. or until almost set. Combine topping ingredients, sprinkle over squash. Return to oven for 5 to 10 min. until bubbly. Serves 6-8 people and makes a great Holiday dish.

Madonna Einwalter – Fort Atkinson

Ginger Pumpkin Freeze

2 c. (about 45 cookies) fine gingersnap cookie crumbs
1/4 c. sugar
1/3 c. sweet cream butter (melted)
1/2 gallon vanilla ice cream (softened)
16 oz. can pumpkin
1/2 c. packed brown sugar
1 t. cinnamon
1/2 t. salt
1/4 t. nutmeg

In a small bowl stir together crumbs, sugar and butter; reserve 1/2 cup. Firmly press remainder on bottom of 9 X 13 pan and freeze for 15 min. Spread 1/2 of the ice cream over crust. In a large bowl, combine remaining ice cream with remaining ingredients. Beat at medium speed just until mixed (1-2 min.) Pour over ice cream, sprinkle with reserved crumbs. Cover and freeze 4 hours or overnight.

Janice Dougherty – Waukon, IA

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E-mail to:
mmoellers@hawkeyerec.com



Dec – Christmas Party Favorites

Jan – Light 'N Healthy (New Year's Resolution)

All recipes can be found on our website.

Pumpkin Spice Cookies

2 c. sugar	1 1/2 t. cinnamon
2 c. vegetable shortening	1 t. salt
2 c. pumpkin	1/2 t. nutmeg
2 eggs	1/4 t. ginger
4 c. flour	1 c. chopped walnuts
2 t. baking soda	

Preheat oven to 350°. Cover a baking sheet with foil and spray with non-stick cooking spray. In a large bowl beat sugar, shortening and pumpkin. Beat in eggs, one at a time. In a medium bowl, combine flour, baking soda, cinnamon, salt, nutmeg and ginger. Add flour mixture to pumpkin mixture, stirring until well blended. Stir in walnuts. Roll into balls and place 2" apart on prepared cookie sheet. Flatten tops with a spatula. Bake 10-15 min. Makes 3 dozen.

Judy Spalla – Canton, MN

Pumpkin Ribbon Bread

Filling:

2 (3 oz. pkgs.) cream cheese, softened
1/3 c. sugar
1 T. flour
1 egg
2 t. grated orange peel

Bread:

1 c. cooked or canned pumpkin
1/2 c. vegetable oil
2 eggs
1 1/2 c. sugar
1 2/3 c. flour
1 t. baking soda
1/2 t. salt
1 t. cinnamon
1 c. chopped pecans (optional)

Beat cream cheese, sugar and flour together. Add egg and mix to blend. Stir in orange peel. Set aside. In a large bowl, combine pumpkin, oil and eggs. Add sugar, flour, baking soda, salt, cinnamon and pecans, mix together. Pour half of the batter into two greased and floured loaf pans (7 1/2 X 3 1/2). Carefully spread filling over batter. Add remaining batter, covering filling. Bake at 325° for 1 1/2 hours. Cool 10 minutes before removing from pans. Store in refrigerator.

Janice Bergmann – Bluffton, IA

