



Halloween Pumpkin Recipes



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Sweet Pumpkin Cookies

Recipe from "Moosewood Restaurant New Classics" cookbook (about 42 cookies)

1 cup	Butter, softened
1 cup	Sugar
1 cup	Pumpkin Puree
1	Egg, lightly beaten
1 tsp.	Vanilla Extract
2 cups	All-Purpose Flour
1 tsp.	Baking Powder
½ tsp.	Baking Soda
1 tsp.	Ground Cinnamon
¼ tsp.	Ground Allspice
½ tsp.	Salt
1 cup	Chopped, toasted Pecans
1 cup	Raisins
½ cup	Chocolate Chips, optional



1. Preheat oven to 375 degrees.
2. In a large mixing bowl, cream together the butter and sugar.
3. Add the pumpkin, egg and vanilla and mix until well blended.
4. Sift together the flour, baking powder, baking soda, cinnamon, allspice and salt and add to the mixing bowl.
5. Stir well to for a soft batter. Stir in the chopped nuts, raisins and chocolate chips.
6. Drop by rounded teaspoonfuls onto a baking sheet 2 inches apart.
7. Bake for 10-15 minutes until the cookies just begin to brown slightly on the bottom.



Sour Cream Pumpkin Pie

Recipe from "The Best of Bloodroot" cookbook by Selma Miriam and Noel Furie with Lagusta Yearwood

1 ½ cups	Cooked Pumpkin or Hubbard Squash
½ cup	Sugar
1 tsp.	Ground Cinnamon
½ tsp.	Ground Ginger
¼ tsp.	Ground Nutmeg
1/8 tsp.	Ground Cloves
¼ tsp.	Salt
1 cup	Sour Cream
3	Eggs, separated



1. In a food processor, mix together the pumpkin, sugar, cinnamon, ginger, nutmeg, cloves and salt.
2. When well mixed, add the sour cream and 3 egg yolks and blend thoroughly.
3. Preheat oven to 375 degrees.
4. In a separate bowl, beat 3 egg whites until rounded peaks form. Gradually add 3 tablespoons of sugar and beat until stiff but not dry.
5. Fold egg whites into squash mixture and turn into an unbaked 9" pie shell.
6. Bake 40-45 minutes or until puffed and brown. Let cool.
7. Serve topped with sweetened whipped cream.



Pumpkin Muffins

Recipe from "New Haven Cooks" a cookbook put out by City Seed New Haven (12 muffins)

1 1/2 cups	Brown Sugar
1 cup	All-purpose flour
2/3 cup	Whole-wheat flour
1/4 tsp.	Baking powder
1 tsp.	Baking soda
1/2 tsp.	Cinnamon, ground
1/2 tsp.	Nutmeg, freshly ground
1/2 tsp.	Ginger, ground
3/4 tsp.	Salt
1/2 cup	Canola oil
1/2 cup	Water or milk
1 Tbsp.	Molasses
1 cup	Pumpkin, roasted and mashed or canned
2 large	Eggs



1. Preheat oven to 350 degrees
2. Grease a muffin pan or line with paper muffin cups
3. In a large bowl, mix sugar, flours, baking powder, spices and salt
4. In a separate medium bowl, combine, oil water, molasses, pumpkin and eggs and mix until well combined
5. Add wet ingredients to dry ingredients and mix just until combined. Pout the batter into the muffin tin or papers and bake, until a toothpick inserted into the center of the muffin comes out clean, about 35-40minutes.