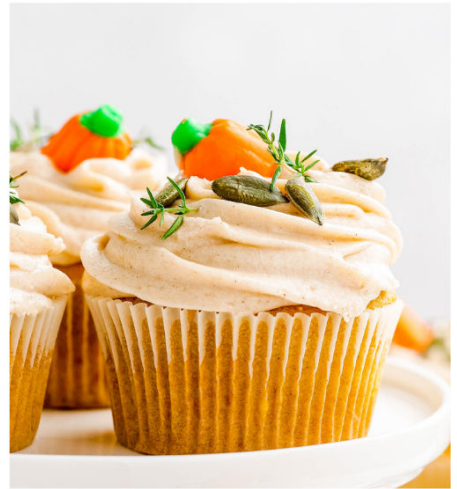


# Best Pumpkin Recipes

*Sharing TWENTY of my all time favorite sweet & easy pumpkin recipes to celebrate Fall!*



**JESSICA SEGARRA**

[www.TheNoviceChef.com](http://www.TheNoviceChef.com)

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Hey y'all!

My name is Jessica Segarra and I am the face behind TheNoviceChefBlog.com. I have gathered all of my families favorite sweet pumpkin recipes in one place to share with all of you. Fall is my favorite season of the year and with it comes all the pumpkin things. These recipes below are tried and true and ready to keep your kitchen smelling delicious and countertops filled with tasty pumpkin recipes the entire family will love!

I am also a wife to Jorge, mama to twins Ellie & Lyla, and our youngest son Milo. My kids are my life and I love that all three kids share a love of cooking with me. We also have a whole brood of pets running around picking up any dropped scraps in the kitchen.

I grew up washing dishes and eating, but I didn't spend a ton of time behind the stove until I got married in

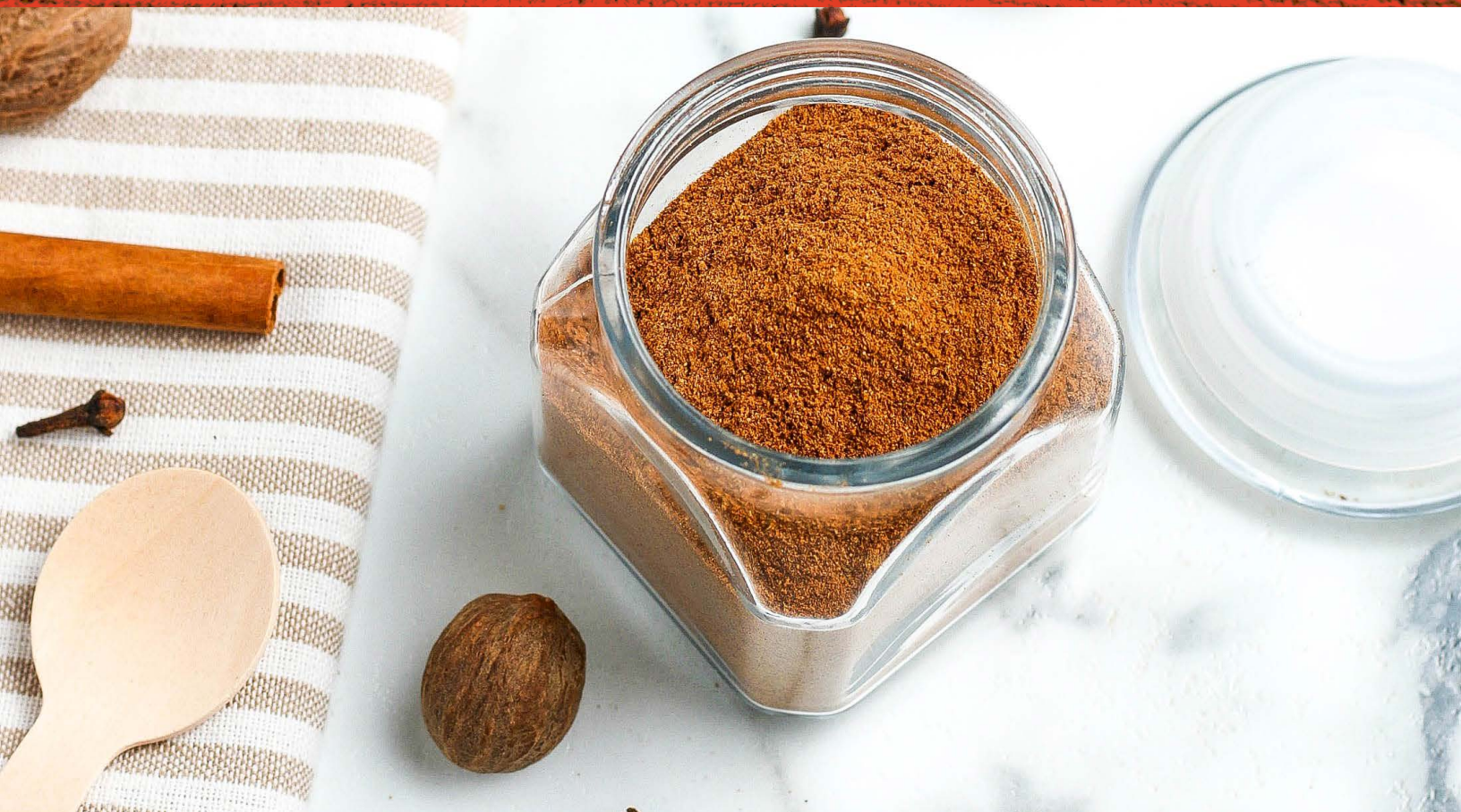
2008. I used to spend my nights stumbling around the kitchen making the few family recipes I knew by heart and ordering take out.

These days things are thankfully much different. I love to cook for my family -- my little family of 5 -- and our large extended family and friends. Easy family friendly recipes that my kids will enjoy eating AND helping cook are important to me and I am excited to share them all with you!

**LET THE** *pumpkin*  
*party* **BEGIN!**



# PUMPKIN PIE SPICE VS CINNAMON?



You can use pumpkin pie spice (also sometimes shortened to use Pumpkin Spice) or you can use cinnamon in this recipe. Either way is delicious!

If you do not have Pumpkin Spice, but would like to make it, below is a simple recipe:

# Homemade PUMPKIN PIE SPICE RECIPE

## Ingredients:

4 teaspoons ground cinnamon  
2 teaspoons ground ginger  
1 teaspoon ground cloves

½ teaspoon ground nutmeg  
½ teaspoon ground allspice

1. Mix all ingredients together. This recipe will make a little over 2 tablespoons of pumpkin pie spice. Store in an airtight container in a cool dark place until ready to use.
2. You can double or triple the recipe and save it for any other wonderful Fall recipes or even sprinkle it over your morning coffee!

**PUMPKIN PUREE?** Like most pumpkin baking recipes, you want to use pure canned pumpkin puree — not pumpkin pie filling — in the recipes in this book. Pumpkin pie filling is already sweetened and also has spices added to it.

To make sure you have the right one, check the ingredients. The only ingredient you should see listed is pumpkin!

**THIS IS THE** *softest* **AND**  
**MOST** *flavorful* **RECIPE!**



# Best PUMPKIN BREAD

It's incredibly easy to make, it's ready to go in the oven in just 10 minutes, but you would never know it by the finished product. This recipe reminds me of the famous Pumpkin Loaf from Starbucks, but I think it has a little more pumpkin flavor!

**Yield:** 1 loaf   **Prep Time:** 10 minutes   **Cook Time:** 50 minutes   **Total Time:** 1 hour

## Ingredients:

1  $\frac{3}{4}$  cups all purpose flour  
1 tablespoon pumpkin spice  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 (15 oz) can pumpkin  
(pure pumpkin puree)

1 cup granulated sugar  
 $\frac{1}{2}$  cup packed brown sugar  
2 large eggs  
 $\frac{1}{2}$  cup vegetable oil  
1 tablespoon vanilla extract

## DIRECTIONS:

1. Preheat oven to 375°F. Grease a 9x5 baking loaf pan and line with parchment paper (where it hangs over the edges) for easy bread removal. Set aside.
2. In a medium bowl, whisk flour, pumpkin spice, baking soda and salt until well combined. Set aside.
3. In large bowl, whisk together pumpkin, sugar and brown sugar.
4. Beat in eggs, vegetable oil and vanilla extract. Slowly whisk in the flour mixture, until there are no lumps.
5. Pour batter into prepared loaf pan and smooth the top with a spatula. For a 9x5 baking loaf pan, loaf should be done around 40 to 45 minutes, until toothpick inserted in center comes out clean.
6. Bake bread for 50 to 55 minutes, until toothpick inserted in the center comes out clean. Cover the top of the bread with foil while baking, around the 30 minute mark, to make sure the top does not brown too much.
7. Allow to cool, slice and serve. Store leftovers in an airtight container at room temperature. Can also serve warm with butter!

# Classic PUMPKIN BARS

These classic Pumpkin Bars are easy to whip up in just a few minutes (no mixer required)! The bars are soft and moist with just the right amount of pumpkin and spice. Top the bars with a generous spread of cream cheese icing to make them downright irresistible!

**Yield:** 18 rectangle bars

**Prep Time:** 15 minutes

**Cook Time:** 30 minutes

**Total Time:** 1 hour

## Ingredients:

### PUMPKIN CAKE:

2 cups all purpose flour  
2 teaspoon baking powder  
2 teaspoon cinnamon  
1 teaspoon salt  
1 teaspoon baking soda  
½ teaspoon nutmeg

### 4 large eggs

1 ½ cup granulated sugar  
1 cup vegetable oil  
1 can (15 oz) pumpkin puree  
2 tablespoons maple syrup  
2 teaspoons vanilla extract

### ICING:

8 oz cream cheese, softened  
½ cup (1 stick) unsalted butter, softened  
2 teaspoons vanilla extract  
pinch of salt  
3 to 4 cups powdered sugar

## DIRECTIONS:

1. Preheat the oven to 350°F. Butter or grease a 9x13 inch baking dish. Set aside.
2. In a medium sized bowl, sift together flour, baking powder, cinnamon, salt, baking soda, and nutmeg. Set aside.
3. In a large bowl whisk eggs, sugar, vegetable oil, pumpkin and maple syrup until well combined. Add dry ingredients to pumpkin mixture and stir until just combined, you don't want to over beat the batter.
4. Spread into prepared pan. Bake for 30 to 35 minutes, or until lightly browned and a toothpick inserted in the center comes out clean. Allow to cool completely.
5. For the frosting: In a large bowl, cream cream cheese and butter until smooth. Add in vanilla extract and salt, beating to combine. Gradually add 3 cups of powdered sugar, mixing in between each addition. Beat until light and fluffy. Test to see if you like the consistency of your cream cheese frosting. If you want it thicker, you can add up to 1 more cup of powdered sugar. If you like it as is, proceed to the final step!
6. Frost cooled pumpkin bars with frosting and slice into rectangles/bars. Store any leftovers in air tight container in the refrigerator for up to 5 days.





IT TASTES LIKE YOU *made*  
IT FROM *scratch!*

# Easy PUMPKIN CAKE

Looking for your new favorite easy pumpkin dessert? Look no further than this Pumpkin Cake! We doctor up a yellow cake mix with pumpkin and spices and slather it with a sweet and smooth cream cheese icing!

**Yield:** 12 to 15 servings   **Cook Time:** 28 minutes   **Total Time:** 55 minutes

## Ingredients:

### PUMPKIN CAKE:

1 15.25 box yellow cake mix  
15 oz can pumpkin  
3 large eggs  
½ cup vegetable oil  
2 teaspoons pumpkin pie spice

### CREAM CHEESE ICING:

8 oz cream cheese, softened  
½ cup unsalted butter, softened  
1.5 tablespoons pure maple syrup  
2 teaspoons vanilla extract  
1.5 teaspoons cinnamon  
3-4 cups powdered sugar

## DIRECTIONS:

1. Preheat oven to 350°F. Butter and flour or spray a 9x13 baking pan with non stick spray. Set aside.
2. In a large bowl, whisk together cake mix, pumpkin, eggs, oil and pumpkin pie spice until smooth.
3. Pour batter into prepared pan and evenly spread the top. Bake for 28-33 minutes, until a tooth pick inserted in the center comes out clean.
4. Allow cake to cool completely before frosting.
5. For the Cinnamon Cream Cheese Icing: In a large bowl, cream butter and cream cheese until smooth.
6. Beat in maple syrup, vanilla and cinnamon. Add 3 cups confectioners' sugar and beat on low speed until combined, then on high until frosting is smooth. If you want the icing a stiffer consistency, add up to an additional cup of powdered sugar.
7. Spread on top of the cake in an even layer. Cut into slices and serve! Store any leftover can in the refrigerator for up to 5 days.

# Pumpkin COFFEE CAKE

Pumpkin Coffee Cake: a thick slice of sweet pumpkin spice cake, topped with a cinnamon crumb topping, makes a perfect fall breakfast coffee cake or dessert!

**Yield:** 12 servings   **Prep Time:** 15 minutes   **Cook Time:** 40 minutes   **Total Time:** 1 hour

## Ingredients:

### COFFEE CAKE:

3 cups all-purpose flour  
1 tablespoon pumpkin pie spice  
1 ½ teaspoons baking soda  
1 teaspoons baking powder  
½ teaspoon salt  
¾ cup unsalted butter, softened

2 cups granulated sugar

3 large eggs  
1 tablespoon vanilla extract  
1 (15 oz) can pumpkin (not pumpkin pie filling)  
⅓ cup sour cream  
1 cup whole milk

### STREUSEL TOPPING:

2 cups all-purpose flour  
1 ⅓ cup granulated sugar  
1 ½ teaspoon cinnamon  
1 ½ sticks butter, melted

## DIRECTIONS:

1. Preheat oven to 350°F. Grease a 9X13-inch cake pan. Set aside.
2. Start by making streusel topping. In a medium sized bowl, whisk together flour, sugar, and cinnamon. Add melted butter and stir with a fork until crumbly. Set aside.
3. In a medium bowl, mix flour, pumpkin pie spice, baking soda, baking powder, and salt. Set aside.
4. In a large bowl/stand mixer, cream butter and sugar until light and fluffy. Beat in eggs until smooth, then stir in vanilla, pumpkin, and sour cream.
5. Beat in flour mixture alternately with milk, until batter is well combined.
6. Pour batter into prepared pan. Top batter with prepared streusel topping and spread into an even layer. Gently press into top of cake with your hands.
7. Bake for 40-45 minutes, or until a toothpick inserted into center of cake comes out clean. Serve warm or at room temperature.



**THE PERFECT** *fall*  
*breakfast* **OR** *dessert.*



# Pumpkin COQUITO

This thick and creamy Pumpkin Coquito recipe is a pumpkin spin on the traditional Puerto Rican cocktail that is loaded with coconut, rum and cinnamon! It's essentially a pumpkin- coconut version of an extra thick and creamy eggnog!

**Yield:** 12 servings **Chill Time:** 5 hours **Total Time:** 5 hours 15 minutes

## Ingredients:

1 ½ cups dark rum  
2 cinnamon sticks  
1 (14 oz) can sweetened condensed milk  
1 (15 oz) can Coco Lopez  
1 (13.5 oz) can coconut milk  
1 (15 oz) can pumpkin puree

1 (12 oz) can evaporated milk  
1 teaspoon ground cinnamon  
½ teaspoon nutmeg  
pinch of cloves  
1 teaspoon vanilla extract  
4 tablespoons shredded coconut, optional

## DIRECTIONS:

1. In a very large pitcher with a lid (or two large jars with lids - this will make about 70 oz of liquid) add rum and cinnamon sticks. Let sit for 1 hour.
2. In a blender, puree all the other ingredients.
3. Pour into the bottle and shake well to combine with rum.  
Chill for at least 4 hours and store in an airtight container in the refrigerator for up to 2 weeks. You will need to shake vigorously before pouring.

# Pumpkin MUG CAKE

This amazingly easy and delicious Pumpkin Mug Cake uses just 5 ingredients and only takes 5 minutes to make. Seriously - what are you waiting for? Make it now!

**Yield:** 1 Mug Cake   **Prep Time:** 3 minutes   **Cook Time:** 2 minutes   **Total Time:** 5 minutes

## Ingredients:

6 tablespoons dry vanilla cake mix  
(boxed cake mix)  
2 tablespoons canned pumpkin puree  
1 teaspoon pumpkin pie spice  
1 tablespoon milk  
1 tablespoon vegetable oil

### OPTIONAL TOPPINGS:

whipped cream  
caramel sauce  
powdered sugar

## DIRECTIONS:

1. In a large mug, whisk (with a small whisk or large fork) together the cake mix, pumpkin puree, pumpkin pie spice, milk, and vegetable oil. Whisk until smooth.
2. Cook in the microwave on high for 1 minute and 30 seconds. Top with whipped cream (and extra cinnamon if you love it like me!) and serve immediately!

THIS *delicious recipe*  
ONLY TAKES 5 MINUTES



**THESE ARE A *must make* EVERY YEAR AT MY HOUSE!**



# Pumpkin Cream Cheese SWIRL MUFFINS

These Pumpkin Cream Cheese Swirl Muffins are a must make every year at my house! Sweet, moist spiced pumpkin muffins are topped with sweet cream cheese that melts into them as they bake. Bonus - they only take 30 minutes!

**Yield:** 18 muffins

**Prep Time:** 12 minutes

**Cook Time:** 18 minutes

**Total Time:** 30 minutes

## Ingredients:

### MUFFINS:

1  $\frac{3}{4}$  cups all purpose flour  
1 tablespoon pumpkin spice  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 (15 oz) can pumpkin (pure

pumpkin puree)

1 cup granulated sugar  
 $\frac{1}{2}$  cup packed brown sugar  
2 large eggs  
 $\frac{1}{2}$  cup vegetable oil  
1 tablespoon vanilla extract

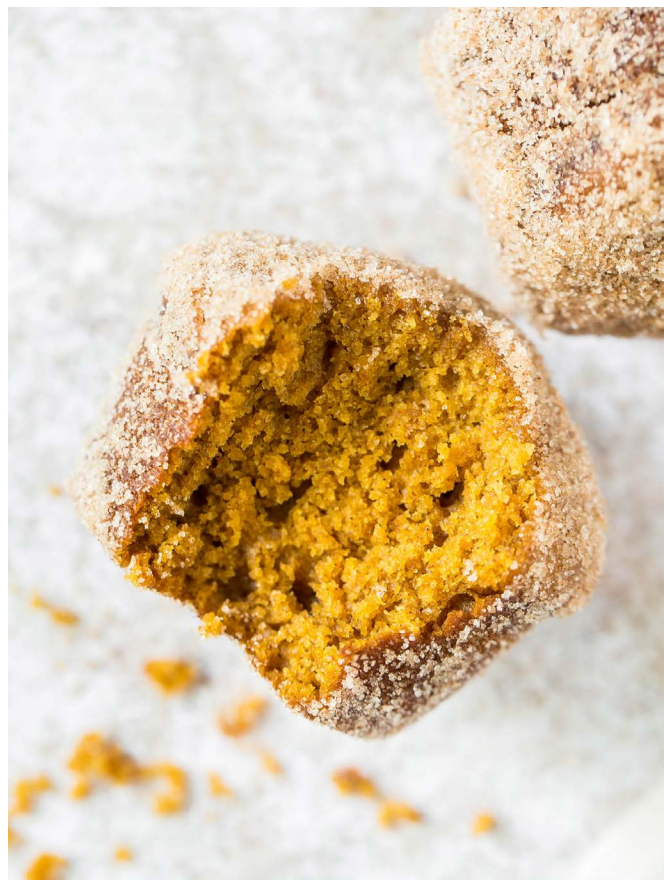
### CREAM CHEESE SWIRL:

8 oz cream cheese  
 $\frac{1}{4}$  cup granulated sugar  
1 large egg yolk  
2 teaspoons vanilla extract

## DIRECTIONS:

1. Preheat oven to 375°F. Place paper baking cups into muffin pan. Set aside.
2. In a medium bowl, whisk flour, pumpkin spice, baking soda and salt until well combined. Set aside.
3. In large bowl, whisk together pumpkin, sugar and brown sugar.
4. Beat in eggs, vegetable oil and vanilla extract. Slowly whisk in the flour mixture, until there are no lumps. Fill muffin tins  $\frac{3}{4}$  full.
5. In a medium bowl, beat cream cheese until smooth. Add in sugar, egg yolk and vanilla extract and beat until well combined.
6. Top each muffin with about 1 tablespoon of cream cheese mixture and use a toothpick to swirl it into the batter. This will not look smooth, but it will bake up much prettier. (You can see exactly how I did this in the video.)
7. Bake muffins for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
8. I liked these best at room temperature or even slightly chilled! Store in an airtight container in the fridge for up to 3 days.

**CHANGE IT UP:** If you love chocolate and pumpkin combined, swap out the cream cheese swirl for Nutella for a fun Pumpkin Chocolate Swirl Muffin!



# Donut PUMPKIN MUFFINS

These amazing Donut Pumpkin Muffins are baked and then coated in butter and tossed in cinnamon sugar for that perfect sweet sugar outside - just like a homemade donut!

**Yield:** 18 muffins

**Prep Time:** 15 minutes

**Cook Time:** 18 minutes

**Total Time:** 38 minutes

## Ingredients:

### DONUTS:

1  $\frac{3}{4}$  cups all purpose flour  
1 tablespoon pumpkin spice  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 (15 oz) can pumpkin (pure pumpkin puree)

1 cup granulated sugar  
 $\frac{1}{2}$  cup packed brown sugar  
2 large eggs  
 $\frac{1}{2}$  cup vegetable oil  
1 tablespoon vanilla extract

### CINNAMON SUGAR COATING:

$\frac{3}{4}$  cup granulated sugar  
1 tablespoon cinnamon  
 $\frac{1}{4}$  cup butter, melted

## DIRECTIONS:

1. Preheat oven to 375°F. Grease non-stick muffin pan with non stick spray. Set aside.
2. In a medium bowl, whisk flour, pumpkin spice, baking soda and salt until well combined. Set aside.
3. In large bowl, whisk together pumpkin, sugar and brown sugar. Beat in eggs, vegetable oil and vanilla extract.
4. Slowly whisk in the flour mixture, until there are no lumps. Fill muffin tins  $\frac{3}{4}$  full.
5. Bake muffins for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
6. Allow muffins to cool for 10 minutes and then pop them out of muffin tins and transfer them to a wire rack.
7. Combine the sugar and cinnamon in a shallow bowl. Then, working with just one muffin at a time, brush muffin all over with the melted butter and quickly toss to coat in the cinnamon-sugar mixture.
8. Serve warm or return to the wire rack and let cool completely!

# Maple Glazed PUMPKIN DONUTS

These baked Pumpkin Donuts are extra soft and perfectly flavored once they are dunked in a sweet maple glaze! These are one of my families favorite Fall treats to make for breakfast or dessert!

**Yield:** 12 to 14 donuts

**Prep Time:** 15 minutes

**Cook Time:** 8 minutes

**Total Time:** 30 minutes

## Ingredients:

### PUMPKIN DONUTS:

2 cups all-purpose flour  
 ½ cup sugar  
 2 teaspoon baking powder  
 ¾ teaspoon salt  
 2 teaspoons pumpkin pie spice

2 large eggs  
 ½ cup pumpkin puree  
 2 teaspoon vanilla extract  
 ½ cup milk  
 2 Tbs butter melted

### MAPLE GLAZE:

2 cups powdered sugar  
 1 tablespoon milk  
 2 tablespoons maple syrup  
 ½ teaspoon vanilla extract

## DIRECTIONS:

1. Preheat oven to 400°F. Spray a 12 count donut pan with non-stick cooking spray, set aside.
2. In medium bowl whisk together flour, sugar, baking powder, salt and pumpkin pie spice until combined. Set aside.
3. In a large bowl, whisk together eggs, pumpkin, vanilla extract, milk and butter and mix together until smooth. Add in dry ingredients, whisking until well combined.
4. Then place in a large piping bag and cut the tip off.
5. Pipe donut batter into each well of your donut pan and place in oven to bake for 8-10 minutes until donuts spring back when touched.
6. Let cool slightly before turning out onto wire rack to cool completely.
7. Meanwhile, to make glaze in bowl whisk together your powdered sugar, milk, maple syrup and vanilla extract. If your glaze is super thick, you may need to add a little more milk to it to get a better consistency.
7. Place a wire cooling rack over a baking sheet. Dunk each donut in glaze and set on wire rack to harden.



# Pumpkin ICEBOX CAKE

Pumpkin Icebox Cake is a fall-themed no-bake dessert recipe, made with graham cracker and creamy pumpkin cheesecake layers. If you're a fan of pumpkin pie or pumpkin cupcakes, you'll love this chilled pumpkin spice cake!

**Yield:** 12 servings

**Prep Time:** 20 minutes

**Chill Time:** 8 hours

**Total Time:** 8 hours 20 minutes

## Ingredients:

### GRAHAM CRACKER CRUST:

1 can (14 oz) pumpkin puree

1 box (3.4 oz) instant vanilla pudding

½ cup sweetened condensed milk

1 cup powdered sugar

4 cups whipped cream or thawed whipped topping (approximately 16 oz container cool whip)

8 oz cream cheese, softened

1 box (14.4 oz) graham crackers

1 tablespoon pumpkin pie spice or cinnamon

## DIRECTIONS:

1. In a medium bowl, using a hand mixer or stand mixer, beat together the pumpkin puree, vanilla pudding, condensed milk, confectioner's sugar, 2 cups of cool whip, and cream cheese until combined. Turn up the speed to high and beat the mixture and beat it for 2 minutes.
2. Cover the bottom of a 9x13 baking pan with some of the pumpkin mixture. (This step is so helpful in getting the next layer of pumpkin filling spread, it gives the graham crackers some "glue" to keep them in place on the bottom of the pan.)
3. Lay graham crackers in one layer over the thin pumpkin mixture. Spread half of the remaining pumpkin mixture over the graham crackers evenly.
4. Continue layering until you are out of pumpkin mixture and the final layer should be graham crackers. (I did two pumpkin layers because I wanted a thicker look. If you want more graham crackers or more layers, then do thinner amounts between. It will require additional graham crackers as it takes about one sleeve to do a layer.)
5. Cover the final layer of graham crackers with the remaining 2 cups of cool whip, spread evenly across the top.
6. Place this "cake" in the refrigerator overnight to set and chill. This will result in the softening of the graham crackers into a softer more "cake like" texture and help everything to firm up.
7. Remove from the refrigerator and serve cold with a sprinkle of pumpkin pie spice or cinnamon on top if desired!

**CHANGE IT UP:** Instead of graham crackers you can use Nilla Wafers, butter cookies, chocolate wafers or gingerbread cookies if you want to try any of those.



**THESE ARE THE** *ultimate*  
*fall* **CUPCAKES!**



# Pumpkin MAPLE CUPCAKES

Extra soft and flavorful Pumpkin Maple Cupcakes are topped with sweet cinnamon cream cheese frosting to create the ultimate Fall cupcakes!

**Yield:** 10 cupcakes

**Prep Time:** 10 minutes

**Cook Time:** 18 minutes

**Total Time:** 50 minutes

## Ingredients:

### CUPCAKE:

1 cup all purpose flour  
 ½ teaspoon baking soda  
 ½ teaspoon pumpkin pie spice  
 ¼ teaspoon salt  
 4 tablespoons unsalted butter, softened  
 2/3 cup granulated sugar  
 1 large egg  
 1 teaspoon vanilla extract  
 ½ teaspoon imitation maple syrup extract ¼  
 cup pumpkin purée

1 tablespoon vegetable oil  
 ⅓ cup milk

### FROSTING:

6 oz cream cheese, softened  
 6 tablespoons unsalted butter, softened  
 1 teaspoon vanilla extract  
 1 teaspoon cinnamon  
 3 cups powdered sugar  
 cinnamon sugar, for decoration

## DIRECTIONS:

1. Preheat oven to 300°F. Line standard muffin tins with paper liners. Set aside.
  2. In a medium bowl, mix flour, baking soda, pumpkin pie spice and salt. Set aside.
  3. In a large bowl/stand mixer, cream butter and sugar until light and fluffy. Beat in the egg, then stir in vanilla, maple, pumpkin and vegetable oil. Beat in the flour mixture alternately with the milk.
  4. Divide batter among cupcake tins, filling ¾ full.
- Bake for 18-20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool cupcakes on wire rack.
5. For the frosting: In a large bowl, cream butter and cream cheese until smooth. Beat in vanilla and cinnamon. Add confectioners' sugar and beat on low speed until combined, then on high until frosting is smooth.
  6. Pipe onto cupcakes with your favorite tip. Store in an airtight container in the refrigerator until ready to serve, for up to 3 days.



# Streusel PUMPKIN MUFFINS

These Streusel Pumpkin Muffins are extra moist pumpkin spice muffins topped with a thick cinnamon streusel and baked until golden brown. If you want to take them over the top, you can drizzle them with a sweet cream cheese icing on top before serving!

**Yield:** 18 muffins

**Prep Time:** 15 minutes

**Cook Time:** 18 minutes

**Total Time:** 33 minutes

## Ingredients:

### MUFFIN:

1  $\frac{3}{4}$  cups all purpose flour  
1 tablespoon pumpkin spice  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 (15 oz) can pumpkin (pure pumpkin puree)  
1 cup granulated sugar  
 $\frac{1}{2}$  cup packed brown sugar

2 large eggs  
 $\frac{1}{2}$  cup vegetable oil  
1 tablespoon vanilla extract

### CINNAMON STREUSEL:

1 cup all-purpose flour  
 $\frac{3}{4}$  cup granulated sugar  
1 teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon salt

6 tablespoons butter, melted

### OPTIONAL CREAM CHEESE DRIZZLE:

2 ounces cream cheese, room temperature  
 $\frac{3}{4}$  cup powdered sugar  
2 tablespoons milk  
 $\frac{1}{2}$  teaspoon vanilla extract

## DIRECTIONS:

1. Preheat oven to 375°F. Place paper baking cups into muffin pan. Set aside.
2. Cinnamon Streusel: In a small bowl, whisk together flour, sugar and cinnamon, add melted butter and stir with a fork until crumbly (can also beat with a hand mixer until crumbly if you need to). Set aside.
3. Pumpkin Spice Muffins: In a medium bowl, whisk flour, pumpkin spice, baking soda and salt until well combined. Set aside.
4. In large bowl, whisk together pumpkin, sugar and brown sugar.
5. Beat in eggs, vegetable oil and vanilla extract. Slowly whisk in the flour mixture, until there are no lumps. Fill muffin tins  $\frac{3}{4}$  full.
6. Top each muffin with about 2-3 tablespoons of streusel mixture and gently press down.
7. Bake muffins for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
8. OPTIONAL Cream Cheese Icing: In a small bowl, beat together cream cheese, powdered sugar, milk and vanilla until smooth. If needed, slowly add more milk until you reach a good drizzle consistency.

# Pumpkin PIE BOMBS

These sweet Pumpkin Pie Bombs are canned biscuits stuffed with pumpkin pie filling, baked with a cinnamon sugar topping and served with a cream cheese drizzle!

**Yield:** 8 servings

**Prep Time:** 12 minutes

**Cook Time:** 16 minutes

**Total Time:** 30 minutes

## Ingredients:

### PIE:

1 tablespoon unsalted butter  
4 ounces cream cheese, softened  
½ cup granulated sugar  
½ cup brown sugar  
1 egg  
½ cup canned pumpkin puree  
½ teaspoon vanilla extract

2 teaspoons pumpkin pie spice  
1 can (12 oz) Pillsbury Homestyle  
Butter Tastin'<sup>TM</sup> refrigerated  
biscuits

### CINNAMON SUGAR TOPPING:

½ cup granulated sugar

1 teaspoon cinnamon  
4 tablespoons butter

### CREAM CHEESE ICING:

4 ounces cream cheese, softened  
½ cup granulated sugar  
1 teaspoon vanilla extract  
3-4 tablespoons milk

## DIRECTIONS:

1. Preheat oven to 375°F. Grease a 10-inch cast iron skillet with 1 tablespoon butter. Set aside.
2. In a medium bowl, beat cream cheese, granulated sugar, and brown sugar until smooth.
3. Add egg, pumpkin, vanilla, and pumpkin pie spice until smooth. Set aside.
4. Using your hands or a rolling pin, flatten each biscuit into a 4-inch round.
5. Place a couple of tablespoons of pumpkin filling in center of biscuit. Wrap dough around pumpkin filling, pressing edges to seal.
6. Place seam side down in prepared iron skillet, leaving a little room for spreading.
7. Continue until all biscuits have been filled.
8. For cinnamon sugar topping, in a small bowl, whisk together granulated sugar and cinnamon; set aside.
9. Melt butter and pour evenly on top of biscuits. Sprinkle top of biscuits with cinnamon sugar mixture.
10. Bake for 16 to 18 minutes, or until golden brown. Let rest 5 minutes and make cream cheese icing.
11. Beat cream cheese until creamy. Add in powdered sugar and vanilla. Add 3 tablespoons milk and mix on high until smooth.
12. If glaze is still too thick, add more milk (one teaspoon at a time), until you reach desired consistency for drizzling.





# Pumpkin PIE CRISP

This Pumpkin Crisp is an easy fall dessert made with a creamy pumpkin pie filling and a crunchy golden cinnamon streusel and then served warm with ice cream!

**Yield:** 6-8 servings

**Prep Time:** 15 minutes

**Cook Time:** 40 minutes

**Total Time:** 55 minutes

## Ingredients

### PIE:

1 (15-oz.) canned pumpkin purée  
1 cup granulated sugar  
3 large eggs  
2 teaspoons pumpkin pie spice  
½ teaspoon salt

2 teaspoons pure vanilla extract  
2/3 cup heavy cream

### CINNAMON STREUSEL:

2 cups all-purpose flour  
1 ½ cups granulated sugar

2 teaspoons cinnamon  
½ teaspoon salt  
12 tablespoons unsalted butter,  
melted

## DIRECTIONS:

1. Preheat oven to 375°F. Butter a 12-inch cast iron skillet or a medium casserole dish. Set aside.
2. In a large bowl, whisk together pumpkin, sugar, eggs, pumpkin pie spice, salt, and vanilla extract. Whisk in heavy cream until smooth. Pour into prepared skillet and set aside.
3. In a medium bowl, whisk together flour, sugar, cinnamon, and salt. Add melted butter and stir with a fork until crumbly. (Can also beat with a hand mixer until crumbly if needed).
4. Spread cinnamon streusel topping on top of pumpkin pie mixture in an even layer.
5. Bake until the filling is set and the top is golden brown, 40 to 45 minutes.
6. Let cool for 10 minutes, then serve warm topped with vanilla ice cream or whipped cream if desired!

# Easy Pumpkin Pie CHEESECAKE

This stunning Pumpkin Pie Cheesecake has a thick layer of cheesecake, topped with a layer of spiced pumpkin cheesecake, all wrapped in a graham cracker crust! As soon as you slice into it and everyone sees the two beautiful layers, prepare for it to disappear!

**Yield:** 1 9-inch pan    **Prep Time:** 10 minutes    **Cook Time:** 35 minutes  
**Chill Time:** 4 hours    **Total Time:** 4 hours 45 minutes

## Ingredients:

2 (8 oz) packages cream cheese, room temperature  
 ½ cup granulated sugar  
 1 teaspoon vanilla extract  
 2 large eggs  
 ½ cup pumpkin puree  
 2 teaspoons pumpkin spice  
 1 (9-inch) graham cracker crust (store bought or homemade) whip cream, optional

## DIRECTIONS:

1. Preheat oven to 325°F.
2. In a large bowl, combine cream cheese, granulated sugar and vanilla extract. Beat until well combined. Blend in eggs one at a time, until smooth.
3. Remove 1 ½ cups of the cheesecake batter and spread it into the bottom of the graham cracker crust; set aside.
4. Add the pumpkin puree and pumpkin spice to the remaining cheesecake batter and whisk gently until well combined. Carefully spread the pumpkin layer over the plain cheesecake layer with a spatula.
5. Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool (about 1 hour), then refrigerate for a minimum of 3 hours or overnight.
6. Serve with whipped cream, if desired! Store in an airtight container for up to 5 days in the fridge.

**PREPARE FOR THIS  
RECIPE TO *disappear***



# Best Pumpkin LAYER CAKE

This show stopping Pumpkin Layer Cake has three big layers of super moist, spiced pumpkin cake, made completely from scratch! Then we frost it with a sweet cinnamon maple cream cheese icing! This is always one of the first desserts to go and everyone always begs for the recipe!

**Yield:** 10 to 12 servings

**Prep Time:** 20 minutes

**Cook Time:** 35 minutes

**Total Time:** 1 hour 35 minutes

## Ingredients:

### CAKE:

3 cups all-purpose flour  
1 tablespoon pumpkin pie spice  
1 ½ teaspoons baking soda  
½ teaspoon salt  
¾ cup unsalted butter, softened  
2 cups granulated sugar

3 large eggs  
1 tablespoon vanilla extract  
1 (15 oz) can pumpkin  
¼ cup vegetable oil  
1 cup milk

### CREAM CHEESE SWIRL:

12 oz (1 ½ packages) cream cheese, softened  
¾ cup unsalted butter, softened  
3 tablespoons pure maple syrup  
2 teaspoons vanilla extract  
2 teaspoons cinnamon  
6 cups powdered sugar

## DIRECTIONS:

1. Preheat oven to 300°F. Grease 3, 8-inch round cake pans. Set aside.
2. In a medium bowl, mix flour, pumpkin pie spice, baking soda and salt. Set aside.
3. In a large bowl/stand mixer, cream butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in vanilla, pumpkin and vegetable oil. Beat in the flour mixture alternately with the milk.
4. Divide batter evenly into prepared pans. Bake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean.
5. Remove pans from oven and place in freezer for 45 minutes to cool. (update: this step is optional, you can let the cake cool on the counter instead if you prefer.)
6. For the Cinnamon Cream Cheese Icing: In a large bowl, cream butter and cream cheese until smooth. Beat in maple syrup, vanilla and cinnamon. Add confectioners' sugar and beat on low speed until combined, then on high until frosting is smooth.
7. Assemble the 3 layers with a thick layer of frosting in between each layer. Then apply frost the top and sides as desired.
8. Store in the fridge until ready to serve!





# Swirled Pumpkin CHEESECAKE BARS

These gorgeous Swirled Pumpkin Cheesecake Bars have a buttery graham cracker crust, spiced pumpkin pie filling and a sweet, thick cheesecake swirled through them!

**Yield:** 15 bars **Prep Time:** 20 minutes **Cook Time:** 40 minutes **Chill Time:** 2 hours **Total Time:** 3 hours

## Ingredients:

### GRAHAM CRACKER CRUST:

3 cups graham cracker crumbs  
6 tablespoons granulated sugar  
10 tablespoons melted butter

### PUMPKIN LAYER:

1 can (15 oz) pumpkin puree

(not pumpkin pie mix)

$\frac{3}{4}$  cup heavy cream  
2 large eggs  
 $\frac{3}{4}$  cup granulated sugar  
1 teaspoon vanilla extract  
2 teaspoons pumpkin pie spice

### CHEESECAKE SWIRL:

8 oz cream cheese, softened  
1 large egg  
1 egg yolk  
 $\frac{1}{2}$  cup granulated sugar  
1 teaspoon vanilla extract

## DIRECTIONS:

1. Preheat oven to 350°F. Line a 9x13 baking pan with parchment paper or foil.
2. Graham Cracker Crust: In a medium sized bowl, combine graham cracker crumbs, sugar and melted butter until crumbly. Press into the prepared baking pan.
3. Pumpkin Layer: In a medium bowl, whisk together all ingredients (pumpkin puree, heavy cream, eggs, sugar, vanilla and pumpkin pie spice). Pour on top of graham cracker layer.
4. Cheesecake Swirl: In a medium bowl, beat all ingredients (cream cheese, egg, egg yolk, sugar and vanilla extract) with electric mixer on medium speed until well mixed.
5. Spoon tablespoonfuls of cheesecake filling on top of pumpkin layer. With a knife, carefully swirl cheesecake filling into pumpkin mixture to create marbled look. Be careful to not disturb the bottom graham cracker layer while swirling the top two layers.
6. Bake for 37 to 42 minutes or until center is set. Cool for 30 minutes and then refrigerate for 2 hours, until chilled.
7. Slice into squares and serve! Store leftovers in the fridge for up to 3 days.

**CHANGE IT UP:** Swap the graham crackers for gingersnaps to create a gingersnap crust!

# Pumpkin SHEET CAKE

Limited on time? This EASY Pumpkin Sheet Cake is a homemade spiced pumpkin cake, made in a sheet pan, in just 30 minutes! Top it with a creamy cinnamon cream cheese icing to take it to the next level!

**Yield:** 15 servings

**Prep Time:** 10 minutes

**Cook Time:** 20 minutes

**Total Time:** 30 minutes

## Ingredients:

### CAKE:

1 cup (2 sticks) unsalted butter, melted

1 cup milk

½ cup pureed plain pumpkin (canned plain pumpkin)

2 cups granulated sugar

2 large eggs

1 teaspoon vanilla extract

2 cups all purpose flour

1 teaspoon baking soda

1 ½ teaspoons pumpkin pie spice

½ teaspoon salt

### CINNAMON CREAM CHEESE FROSTING:

½ cup (1 stick) unsalted butter, softened

8 oz cream cheese, softened

⅓ cup milk

1 teaspoon vanilla extract

1 teaspoon cinnamon

5 ½ cups powdered sugar

## DIRECTIONS:

1. Preheat oven to 350°F. Grease a 13x18 jelly roll pan with butter or spray with Baker's Joy.
2. In a large bowl, whisk together melted butter, milk, pumpkin and sugar. Whisk in eggs and vanilla extract. Then whisk in flour, baking soda, pumpkin pie spice and salt.
3. Pour batter into prepared jelly roll pan and bake for 20 minutes, or until a toothpick inserted in the center comes out clean.
4. Cinnamon Cream Cheese Frosting: in a large bowl cream butter and cream cheese until smooth. Beat in milk, vanilla extract and cinnamon on low speed until combined.
5. Then whisk in powdered sugar - beating on high until frosting is smooth. Spread frosting on top of cake.
6. Refrigerate cake until ready to serve, and let cake rest on counter for 10 minutes before serving to let it warm up just a little.





# Pumpkin Spice MAGIC CAKE

This Pumpkin Spice Magic Cake does a magic trick as it bakes and the cake layer and the pumpkin layers swap spaces. You wind up with a deliciously dense pumpkin pie layer with a spiced pumpkin flavored cake on top. Frost the top with whipped cream or whipped topping and watch it disappear!!

**Yield:** 12-15 servings

**Prep Time:** 10 minutes    **Cook Time:** 45 minutes    **Chill Time:** 4 hours and 30 minutes

**Total Time:** 5 hours and 25 minutes

## Ingredients:

### CAKE LAYER:

1 box Spice cake mix  
1 cup water  
1/2 cup vegetable oil  
3 large eggs

### PUMPKIN LAYER:

1 can (15 oz) pumpkin puree  
3/4 cup packed brown sugar  
1 cup half-and-half  
3 large eggs  
2 teaspoons pumpkin pie spice

1/2 teaspoon salt

### TOPPING:

1 container whipped topping  
Caramel and sprinkles for topping  
if desired

## DIRECTIONS:

1. Preheat oven to 350°F. Grease a 9x13 baking dish, set aside.
2. In large bowl, combine the cake layer: whisk together the cake mix, water, oil and eggs until well blended. Pour into prepared pan.
3. In another medium bowl, combine the pumpkin layer: whisk together the pumpkin, brown sugar, half and half, eggs, pumpkin pie spice and salt until smooth. Carefully spoon pumpkin mixture over cake batter in pan.
4. Bake for 45 to 55 minutes or until cake is set in the center. Cool cake for 30 minutes on the counter and then refrigerate for at least 4 hours.
5. Spread the whipped topping all over the top of the cake and sprinkle with sprinkles and drizzle with caramel if you like!

*fall* **FLAVORED SPIN**  
**ON A *classic* RECIPE**



# Iced Pumpkin OATMEAL COOKIES

These sweet Iced Pumpkin Oatmeal Cookies will put a Fall flavored spin on your favorite old fashioned iced oatmeal cookies with the addition of pumpkin!

**Yield:** 4 servings

**Prep Time:** 12 minutes

**Cook Time:** 12 minutes

**Total Time:** 35 minutes

## Ingredients:

### COOKIES

2 ½ cups old fashioned oats  
2 ⅓ cups all purpose flour  
1 tablespoon baking powder  
1 teaspoon baking soda  
2 teaspoons cinnamon  
1 teaspoon freshly ground nutmeg  
1 teaspoon salt

¾ cup (1.5 sticks) unsalted butter, melted  
⅓ cup pumpkin puree  
1 ½ cup granulated sugar  
1 tablespoon molasses  
1 teaspoon vanilla extract  
2 large eggs

### ICING

2 cups powdered sugar  
1 teaspoon cinnamon  
4 tablespoons water  
1 ½ teaspoons vanilla extract

## DIRECTIONS:

1. Preheat oven to 350°F and line two large cookie sheets with parchment paper. Set aside.
2. In a medium sized bowl, whisk together oats, flour, baking powder, baking soda, cinnamon, nutmeg and salt. Set aside.
3. In a large bowl, whisk together the melted butter, pumpkin, sugar, molasses and vanilla extract. Add eggs and whisk until smooth.
4. Fold in the dry oat mixture, using a wooden spoon (or a silicone spatula) stirring until thoroughly combined.
5. Drop dough by (heaping) rounded tablespoons onto prepared cookie sheets. I use a medium sized cookie scoop for this.
6. Bake for 10-12 minutes, rotating halfway through, until browned. Let cookies rest on the baking sheets for 5 minutes before moving to a wire rack to cool an additional 5 minutes.
7. Once cookies are cooled, whisk together the powdered sugar, cinnamon, water and vanilla extract until smooth.
8. Generously frost each cookie (watch video to see how I dip them) and allow the glaze to harden completely before storing. Store in an airtight container for up to a week.