

Celebrate the flavor of pumpkin year-round with the sweet and savory recipes found in *101 Things to Do with Pumpkin*. They are sure to please the pickiest pumpkin palate.

**Curried Pumpkin Soup**  
**Pumpkin Spoon Bread**  
**Pumpkin Apple Pecan Chicken**  
**Decadent Pumpkin Butter Cake**  
And more!

*Yum!*

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101 THINGS TO DO WITH PUMPKIN

CROSS



# 101 Things<sup>®</sup> To Do With Pumpkin

BY  
ELIZA  
CROSS



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# PUMPKIN CHEESECAKE CRESCENTS

1/4 cup	<b>sugar</b>
1 teaspoon	<b>cinnamon</b>
1/3 cup plus 2 tablespoons	<b>cream cheese</b> , softened, divided
1 1/2 cups	<b>powdered sugar</b> , divided
1/4 cup	<b>canned or cooked pumpkin puree</b>
1/2 teaspoon	<b>pumpkin pie spice</b>
2 tubes (8 ounces each)	<b>refrigerated crescent rolls</b>
1 tablespoon	<b>butter or margarine</b> , melted
1 tablespoon	<b>milk</b>

Preheat oven to 375 degrees and line two baking sheets with parchment paper.

Combine the sugar and cinnamon in a small bowl and reserve.

In a medium bowl, combine 1/3 cup cream cheese, 1/2 cup powdered sugar, pumpkin, and pie spice. Beat with an electric mixer for 2–3 minutes, until smooth.

Unroll the crescents into 16 triangles. Spread a rounded tablespoon of the pumpkin mixture in the center of each triangle. Roll up in crescents and arrange on the prepared baking sheet. Bake for 11–13 minutes, or until golden brown. Remove from oven, brush with melted butter while still hot, and sprinkle evenly with the cinnamon sugar mixture. Cool to room temperature.

In a small bowl, combine the remaining 2 tablespoons cream cheese, 1 cup powdered sugar, and milk. Stir until well blended, adding extra milk if needed. Drizzle over crescents. Makes 16 servings.

# PUMPKIN BISCUITS

1 3/4 cups	<b>flour</b>
1/4 cup	<b>packed light brown sugar</b>
2 1/2 teaspoons	<b>baking powder</b>
1/2 teaspoon	<b>salt</b>
1/4 teaspoon	<b>baking soda</b>
1/2 cup plus 1 tablespoon	<b>cold butter or margarine</b> , divided
1/4 cup	<b>canned or cooked pumpkin puree</b>
1/3 cup	<b>buttermilk</b>

Preheat oven to 425 degrees and prepare a baking sheet with nonstick cooking spray.

In a large bowl, combine the flour, sugar, baking powder, salt, and baking soda. Cut in 1/2 cup butter until mixture resembles coarse crumbs. In a small bowl, combine pumpkin and buttermilk until well blended; add to flour mixture and stir just until moistened.

Turn dough onto a lightly floured surface, and knead 8–10 times. Roll or pat the dough into a rectangle about 3/4-inch thick. Use a sharp knife to cut in 12 squares, and arrange each biscuit 1 inch apart on prepared baking sheet.

Bake until golden brown, 10–15 minutes. While biscuits are baking, melt remaining 1 tablespoon of butter. When biscuits are done, remove from oven and brush tops with melted butter. Makes about 12 biscuits.

# PUMPKIN AND BLACK BEAN SOUP

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- 1 tablespoon **olive oil**
- 1 **onion**, diced
- 4 cloves **garlic**, peeled and minced
- 6 cups **chicken or vegetable broth**
- 2 cans (15 ounces each) or 3<sup>3</sup>/<sub>4</sub> cups **cooked pumpkin puree**
- 2 cans (15 ounces each) **black beans**, rinsed and drained
- 2 **bay leaves**
- 1 teaspoon **ground cumin**
- 1 teaspoon **salt**
- <sup>1</sup>/<sub>2</sub> teaspoon **pepper**
- <sup>1</sup>/<sub>2</sub> teaspoon **dried oregano**
- 1 **avocado**, peeled and cut in <sup>1</sup>/<sub>2</sub>-inch cubes
- sour cream**
- 2 **limes**, cut in wedges

Heat the oil in a large pot over medium heat and saute the onion until translucent, about 5 minutes. Add the garlic and saute for 1 minute. Add the broth, pumpkin, beans, bay leaves, cumin, salt, pepper, and oregano; stir until smooth. Cook, stirring often, until mixture comes to a boil. Reduce heat and simmer for 20 minutes. Remove bay leaves. Garnish with avocado and sour cream, and serve with lime wedges. Makes 8 servings.

# COMFORTING PUMPKIN CHICKEN SOUP

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- 4 tablespoons **olive oil**
- 1 cup **finely chopped onion**
- 1 cup **diced celery**
- 1 cup **diced carrots**
- 4 cloves **garlic**, peeled and minced
- 3 cups **cooked**, shredded chicken
- 4 cups **chicken broth**
- 1 can (15 ounces) or 1<sup>7</sup>/<sub>8</sub> cups **cooked pumpkin puree**
- <sup>1</sup>/<sub>2</sub> cup **heavy cream**
- 1<sup>1</sup>/<sub>2</sub> **teaspoons salt**
- <sup>1</sup>/<sub>2</sub> teaspoon **pepper**
- 1 cup grated **cheddar cheese**
- <sup>1</sup>/<sub>4</sub> cup **finely chopped fresh cilantro**

Heat oil in a large pot over medium heat. Add the onion, celery, and carrots, and saute, stirring frequently, until tender, 10–12 minutes. Add the garlic and continue cooking for 1 minute. Add the chicken, broth, pumpkin, cream, salt, and pepper. Cook, stirring often, until soup is heated through. Add the cheese and stir just until melted. Remove from heat and serve garnished with cilantro. Makes 8 servings.