



Cookin' Fun

Pumpkin Spice Sugar Cookies

- 2 3/4 cups flour
- 1 teaspoon baking soda
- 1 cup butter, softened
- 1 1/2 cups confectioners' sugar
- 2 teaspoons pumpkin pie spice
- 1 teaspoon vanilla extract
- 1 egg



Combine the flour and baking soda. Set aside. In another bowl, blend the butter and confectioners' sugar together. Add the pumpkin pie spice, vanilla extract and egg. Mix in the flour mixture. Blend well. Cover the dough. Refrigerate for 2 hours.

Roll the dough out on a lightly floured surface. Cut into desired shapes with cookie cutters. Bake at 350 degrees F on an ungreased baking sheets until golden, about 8 minutes.

Country Pumpkin Casserole

- 1 (15 ounce) can pumpkin
- 1 (14 ounce) can sweetened condensed milk
- 1/4 cup butter, melted
- 1/2 cup granulated sugar
- 4 eggs
- 2 teaspoons cinnamon

Preheat oven to 325 degrees F. Mix all the ingredients together in medium bowl. Pour into a 2-quart baking dish. Bake for 45 minutes or until set.

Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen AND have their help.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.

Pilgrim Pies

- Cookies:
- 2 eggs
 - 2 cups light brown sugar
 - 1 cup vegetable oil
 - 1 teaspoon vanilla extract
 - 1 (15 ounce) can pumpkin
 - 3 cups all-purpose flour
 - 1 tablespoon pumpkin pie spice
 - 1 teaspoon baking soda
 - 1 teaspoon baking powder
 - 1 teaspoon salt

Preheat oven to 350 degrees F. Beat the eggs, brown sugar, oil and vanilla extract in a mixing bowl until smooth. Stir in the pumpkin.

In a separate bowl, combine the flour, pumpkin pie spice, baking powder, baking soda and salt. Add the dry ingredients to the egg mixture a half cup at a time, blending each time until smooth.

Drop by heaping tablespoon onto an ungreased cookie sheet, using a moist finger or the back of a spoon to slightly flatten each mound. Make only 9 on the cookie sheet. Bake the cookies for 12 minutes, then transfer to a wire rack to cool completely.

Meanwhile, make the frosting. Beat together the cream cheese, butter, and vanilla extract in a bowl until light and fluffy. Mix in the confectioners' sugar, 1/2 cup at a time, until the frosting is spreadable. You may not need to use the entire 3 1/2 cups.

- Filling/Cream Cheese Frosting:
- 4 ounces cream cheese, softened
 - 1/2 cup butter, softened
 - 2 teaspoons vanilla extract
 - 3 1/2 cups confectioners' sugar



Aloha Sweet Potatoes

- 4 or 5 medium sweet potatoes
- 1/2 cup pineapple preserves
- 2 tablespoons butter

Boil sweet potatoes in their skins until tender, about 25 minutes. Let cool, then peel and cut into 1/2 inch thick slices.

In a large skillet, melt pineapple preserves and butter and then add sweet potatoes to skillet. Cook gently; tossing lightly until the sweet potatoes are glazed.