

Bakin' with pumpkin

Easy one-bowl pumpkin bread

- 1 C. white sugar
- ½ C. brown sugar
- 1¾ C. all-purpose flour
- 1 tsp. baking soda
- ¾ tsp. salt
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ¼ tsp. ground cloves
- ⅛ tsp. ground ginger
- ¾ C. pumpkin puree
- 2 eggs
- ½ C. vegetable or coconut oil
- ⅓ C. water
- 1 tsp. of vanilla



Preheat oven to 350°. Butter and flour a 9" x 5" loaf pan, set aside.

Whisk together sugars, flour, spices, baking soda and salt in a large bowl. Make a well in the center of the bowl. Add pumpkin, eggs, oil, water and vanilla. Whisk, starting with the wet ingredients and working your way to the outside of the bowl, mixing until batter is smooth and clump-free. (Don't over-mix)

Pour batter into the loaf pan and bake for 55-65 minutes, or until a toothpick inserted into the center comes out clean. Cool in the pan for 5 minutes and then cool on a rack until ready to serve.

Lydia Guyer, Luana

Pumpkin-pecan loaves

- 3½ C. all-purpose flour
- 2½ C. sugar
- 2 tsp. baking soda
- 1½ tsp. salt
- 1 tsp. ground cinnamon
- 15 oz. solid-packed pumpkin
- 1 C. oil
- 4 eggs, lightly beaten
- ⅔ C. water
- ½ C. chopped pecans (optional)

Caramel glaze:

- ¼ C. butter
- ¼ C. sugar
- ¼ C. packed brown sugar
- ¼ C. heavy whipping cream
- ⅔ C. confectioner's sugar
- 1 tsp. vanilla



In a bowl, combine the first five ingredients. Combine the pumpkin, oil, eggs, and water; mix well. Stir into dry ingredients just until combined; fold in pecans. Spoon into two greased 5" x 9" x 3" loaf pans. Bake at 350° for 60-65 minutes, or until an inserted toothpick comes out clean. Cool 10 minutes before removing from pan to rack.

Glaze:

Combine butter, sugars, and cream in a sauce pan. Cook until boiling. Cool for 20 minutes. Stir in confectioner's sugar and vanilla until smooth. Drizzle over cooked loaves.

Phil and Charlotte Waldbeser, Elgin

Pumpkin cream cheese rollup

- ¾ C. flour
 - 1 tsp. baking powder
 - 1 tsp. cinnamon
 - 1 tsp. pumpkin pie spice
 - ½ tsp. nutmeg
 - ½ tsp. salt
 - ⅔ C. pumpkin
 - 3 eggs
 - 1 C. sugar
 - 1 C. chopped walnuts (optional)
- Filling:*
- 1 C. powdered sugar
 - 8 oz. softened cream cheese
 - 4 T. butter
 - ½ tsp. vanilla



Beat eggs and sugar until fluffy. Beat in pumpkin and then add all dry ingredients. Spread evenly on greased (can use greased parchment paper) and floured 15" x 10" jellyroll pan. Sprinkle with walnuts. Bake 15 minutes at 375°. Turn out on towel sprinkled with powdered sugar. Roll up cake and towel together; let cool. Meanwhile, combine filling ingredients. Once cake is cool, unroll cake and spread on filling. Roll up cake again with filling inside and refrigerate. Cut, serve and enjoy!

Ginny Olson, Eldorado