



# Let's Do This at Home!

## Recipes and Inspiration That Make it Easier to Stay at Home Edition # 36

What can you do with a can of pumpkin puree? Turns out, plenty! It's not only wonderful in sweet treats, it also transforms savory dishes as well. Get in the autumn mood and whip up a few of these recipes at home!

### **Pumpkin Bread Ring with Maple Cream Cheese Filling**

8 ounces cream cheese, softened	1 teaspoon baking powder
1 teaspoon lemon juice	½ teaspoon salt
1 teaspoon vanilla extract	16 ounces unsweetened pumpkin puree
4 tablespoons pure maple syrup	¾ cup vegetable oil
2½ cups all-purpose flour	¼ cup water
1 cup brown sugar	2 teaspoons vanilla extract
1¾ teaspoon pumpkin pie spice	nonstick cooking spray, for greasing
1 teaspoon baking soda	

Preheat the oven to 350°F.

In a medium bowl, combine the cream cheese, lemon juice, vanilla, and maple syrup. Stir until smooth and creamy. Set aside.

Sift the flour into a large bowl and add the brown sugar, pumpkin pie spice, baking soda, baking powder, and salt. Whisk to combine.

In a medium bowl, combine the pumpkin puree, vegetable oil, water, and vanilla. Whisk well.

Gradually add the wet ingredients to the dry ingredients, folding with a rubber spatula just until combined. Do not overmix the batter.

Generously grease a Bundt pan with nonstick spray.

Add 3 cups of pumpkin batter to the pan and spread evenly. Then, scoop the cream cheese filling over the batter, making a ring. Top with the remaining batter and spread to cover the filling.

Bake for 45 minutes, until a toothpick inserted into the cake comes out clean.

Remove the cake from the oven and let cool for 15 minutes before inverting to remove from the pan.

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## Pumpkin Pasta Bake

1 tablespoon olive oil	1 cup parmesan cheese
½ cup shallots, diced	½ teaspoon cinnamon
2 tablespoons fresh sage, chopped	¼ teaspoon nutmeg
1 tablespoon fresh thyme, chopped	Salt, to taste
15 ounces ricotta cheese	Pepper, to taste
15 ounces pumpkin puree	1 pound fusilli pasta
1 cup milk	1 cup mozzarella cheese

Preheat the oven to 425°F. Cook the pasta according to package instructions. In the meantime, prepare the sauce.

Place saucepan on medium heat. Coat with olive oil, then pour in shallots and cook until they begin to soften (3-5 minutes).

Add sage and thyme, stir, and cook until fragrant.

Bring heat down to low and add the pumpkin and ricotta. Stir until well-combined.

Add milk, stir; add parmesan, stir.

Add cinnamon, nutmeg, salt, and pepper, stir until well-blended.

Combine the sauce with cooked pasta and stir until evenly distributed.

Scoop the pasta into a baking dish or a hollowed out medium-small pumpkin. Top with mozzarella cheese.

Bake covered for 15-20 minutes.

Broil for 2-3 minutes to brown the cheese. Keep an eye on it while it's broiling to make sure you don't overdo it. Serve immediately. Makes 6 servings.

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## Pumpkin Chili

2 tablespoons olive oil	1 4.5-ounce can chopped green chiles
½ cup chopped onion	1½ cups vegetable broth
2 cloves garlic, finely chopped	4 teaspoons chili powder
1 28-ounce can fire-roasted diced tomatoes, undrained	1 teaspoon ground cumin
1 15-ounce can black beans, drained, rinsed	1 teaspoon smoked paprika
1 15-ounce can canned pumpkin (not pumpkin pie mix)	¾ teaspoon salt
	1 cup shredded cheddar, for serving
	1 cup chopped cilantro (optional), for serving

Heat oil in a large pot. Sauté onion for 5 minutes then add garlic and sauté for 2 more minutes.

Add all other ingredients and bring to a boil. Lower to a simmer, cover, and cook for 30 minutes more.

Ladle out into 6 large serving bowls and garnish with cheese and cilantro. Makes 6 servings.

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## Buttery Pumpkin Mashed Potatoes

4 pounds large Yukon Gold potatoes, peeled and cut into 1-inch cubes	1½ cups pumpkin puree
1½ sticks unsalted butter	Kosher salt
2 cups whole milk	Pepper

In a large saucepan, cover the potatoes with water and bring to a boil. Add a generous pinch of salt and simmer over moderate heat until tender, about 20 minutes. Drain well.

In the same saucepan, melt the butter in the milk over moderate heat, then add the pumpkin puree. Press the potatoes through a ricer into a bowl and mix in the pumpkin mixture. Season with salt and pepper and serve. Makes 10-12 servings

Make Ahead: The pumpkin mashed potatoes can be refrigerated for 3 days. Reheat gently before serving.