

GREAT PUMPKIN COOKIN CAPERS

...Bake Up a Batch of Halloween Fun



Giant pumpkins, hoots and funny-face goblins—they're all cookies, all wholesome—all part of a safe and happy Halloween. The enticing cookie recipes that follow make bewitching party fare for Halloween celebrations at home or at school—a popular safe alternative to "trick or treats" on the streets. Each is prepared with flavorful solid pack canned pumpkin, notable for its generous content of Vitamin A, plus iron, Vitamin C and other valuable nutrients.

This year, why not let the young folk share in some cookie-making capers for a fun-filled Halloween? Inexperienced youngsters will need supervision when taking cookie sheets in or out of a hot oven. But even if children are too young to bake, they can still share the fun of decorating a gigantic pumpkin cookie, shaping CANDIED PUMPKIN DANDIES into balls or using cookie cutters for PUMPKIN COOKIE MONSTERS.

The GREAT PUMPKIN PAN COOKIE, freckled with real chocolate morsels, is a delectable 14-inch specialty designed to treat a whole gathering of pals. The cookie dough (or the baked, cooled cookie) can be frozen ahead, a time-saver for busy party planners. Let the youngsters frost the pumpkin in a jack-o'-lantern motif. It's easy to slice, so guests can carve their own serving in any shape they like.

PUMPKIN COOKIE MONSTERS, cut from a roll-out dough are easily transformed into owls, ghosts, goblins and funny faces with cookie cutters or cardboard patterns. With a few pokes and pinches to the basic cut-out shapes, the children's own imaginative creations can emerge. Have a variety of packaged frostings, tubes of icing, small hard candies, raisins and nuts on hand to decorate the "monsters" in Halloween style. Peanut butter is a tasty way to attach cookie decorations.

For a bite of pleasure and look of adventure, bake a batch of SCRUMPTIOUS PUMPKIN BROWNIES. Butterscotch flavored morsels, sprinkled over the brownies while they're still warm, melt to spreadable consistency for a quick 'n' easy frosting, decorated with a spidery web of chocolate.

Pumpkin cookie capers will help make the celebration remembered—long after Halloween.

THE GREAT PUMPKIN PAN COOKIE

- | | |
|---|---|
| 2 cups flour | 1 cup granulated sugar |
| 1 cup quick or old fashioned - oats, uncooked | 1 egg |
| 1 teaspoon baking soda | 1 teaspoon vanilla extract |
| 1 teaspoon ground cinnamon | 1 cup solid pack pumpkin |
| 1/2 teaspoon salt | 1 cup semi-sweet real chocolate morsels |
| 1 cup butter or margarine, softened | Assorted icing or peanut butter |
| 1 cup firmly packed brown sugar | Assorted candies, raisins or nuts |

Preheat oven to 350°F. Combine flour, oats, baking soda, cinnamon and salt. Cream butter; gradually add sugars, beating until light and fluffy. Add egg and vanilla; mix well. Alternate additions of dry ingredients and pumpkin, mixing well after each addition. Stir in morsels. Spread dough into greased and floured 14-inch deep dish pizza pan. Bake 35 to 40 minutes, until wooden pick inserted near center comes out clean. Cool on rack 15 minutes. Remove cookie from pan. Cool completely. Decorate using icing or peanut butter to affix assorted candies, raisins or nuts. Cut into squares or wedges to serve. Yields about 24 servings.

Variation: Substitute 1 cup raisins for morsels.

SCRUMPTIOUS PUMPKIN BROWNIES

- | | |
|--|---|
| 1/2 cup butter or margarine, softened | 2 teaspoons pumpkin pie spice |
| 2 cups firmly packed brown sugar | 1 teaspoon baking powder |
| 1 cup solid pack pumpkin | 1/2 teaspoon baking soda |
| 2 eggs, slightly beaten | 1/2 teaspoon salt |
| 1 teaspoon vanilla extract | 1/2 cup chopped walnuts (optional) |
| 1-1/2 cups flour | 2 cups butterscotch flavored morsels |
| 1-1/2 cups quick or old fashioned oats, uncooked | 1/2 cup semi-sweet real chocolate morsels |

Preheat oven to 350°F. In large bowl, cream butter and sugar; add pumpkin, eggs and vanilla. Stir in flour, oats, spice, baking powder, baking soda, salt, and walnuts. Spread batter into greased and floured 15-1/2 x 10-1/2-inch jelly roll pan (or two 8-inch square baking pans). Bake 25 to 30 minutes; (30 to 35 minutes for 8-inch pans). Immediately sprinkle butterscotch morsels on brownies; let stand 5 minutes. To frost, gently spread butterscotch morsels to cover brownies. In small saucepan, melt chocolate morsels over low heat. Drizzle over frosted brownie in a spiral design. While still warm, lightly drag the edge of a knife or thin metal spatula from the center of the spiral to the edge of the pan. Repeat motion at spaced intervals to make a spider web pattern. Cool completely before slicing. Yields about 3 dozen bars.

PUMPKIN COOKIE MONSTERS

- | | |
|-----------------------------------|---|
| 1/4 cup shortening | 1/2 teaspoon salt |
| 2/3 cup firmly packed brown sugar | 1/2 teaspoon ground ginger |
| 1/2 cup solid pack pumpkin | 1/2 teaspoon ground cinnamon |
| 3/4 cup light molasses | 1/2 teaspoon ground nutmeg |
| 3 cups sifted flour | 1/2 teaspoon ground allspice |
| 1 teaspoon baking soda | Icing, raisins, gum drops and other candies |

Cream shortening and sugar; stir in pumpkin and molasses. Sift together flour, baking soda, salt and spices. Add to pumpkin mixture, one-third at a time, mixing thoroughly after each addition. Cover; chill 2 to 3 hours. Preheat oven to 375°F. On well-floured surface, roll out dough to 1/8-inch thickness. Cut with assorted floured cookie cutters (or cut around floured cardboard patterns). Gently place on greased baking sheets. Bake 8 to 10 minutes or until firm to the touch. Remove from baking sheets, cool on wire racks. Decorate with icing, raisins and candies. Yields 2 dozen (3-inch) cookies.

CANDIED PUMPKIN DANDIES

(not illustrated)

- | | |
|---|---|
| 1 cup solid pack pumpkin | 1/4 teaspoon ground nutmeg |
| 1 cup sugar | Finely chopped walnuts or peanuts |
| 1-1/4 cups flaked coconut, lightly packed | Red and green candied cherries (optional) |
| 1/2 teaspoon ground cinnamon | |

In large heavy saucepan, combine pumpkin, sugar, coconut and spices; mix well. Cook over medium-high heat, stirring constantly, about 15 to 20 minutes. Candy is done when it becomes very thick and leaves the side of pan, forming a ball in center when stirred. Turn mixture out onto a buttered baking sheet; cover loosely with foil or plastic wrap; cool completely. Lightly butter hands and shape candy into balls; roll in chopped nuts. Top each with a candied cherry half, if desired. Cover and store in refrigerator. Yields about 2-1/2 dozen candies.

VARIATION: For a crunchier candy, stir 1 cup crushed graham into cooked candy before cooling and shaping.

CANNED PUMPKIN IS AVAILABLE IN THESE STYLES & SIZES

- | | |
|--------------------------------|-----------------|
| Solid Pack Pumpkin | |
| 16 oz. size | for one 9" pie |
| 29 oz. size | for two 9" pies |
| Pumpkin Pie Mix | |
| (already sweetened and spiced) | |
| 30 oz. size | for one 9" pie |

"The Great Pumpkin Cookbook", with over 140 delightful kitchen-tested recipes for parties, snacks and family meals will be available this fall. Check Libby's Pumpkin labels and displays at your grocery store for how-to-order information.